



RECIPE
Pad Thai

Recipe Created
For
4.8 L Wok

Main Ingredient
Tofu

Cook Time
Over 1 hour

Serving Size
6-8

INGREDIENTS

Sauce

- ½ cup (125 ml) tamarind concentrate
- ½ cup (125 ml) soy sauce
- ½ cup (125 ml) chicken stock
- 6 tbsp (90 ml) fish sauce
- ¼ cup (60 ml) brown sugar
- 3 tbsp (45 ml) lime juice
- 2 tsp (10 ml) sambal oelek, or more to taste

Pad Thai

- 1 package (400 g) firm tofu, cubed
- 2 tbsp (30 ml) soy sauce
- 1 tsp (5 ml) sambal oelek
- ¾ lb (340 g) Pad Thai rice noodles
- 2 tbsp (30 ml) canola oil
- 3 green onions, chopped into pieces
- ¼ cup (60 ml) garlic chives, chopped into pieces (or 3 chopped garlic cloves)
- 1 or 2 bird's eye chili peppers, finely chopped
- 1 lb (450 g) boneless, skinless chicken (dark or white), cubed
- 3 cups (750 ml) bean sprouts
- 1 cup (250 ml) julienned carrots
- 3 eggs, lightly beaten
- ½ cup (125 ml) roasted peanuts, chopped
- Lime wedges, for serving

Pad Thai Recipe



INSTRUCTIONS

Sauce

In a small pot, whisk together all of the ingredients. Heat gently just until the sugar has dissolved and the sauce thickens slightly. Set aside.

Pad Thai

In a bowl, combine the tofu with the soy sauce and sambal oelek. Let marinate, stirring a few times, while you prepare the next steps.

Soak the rice noodles in a large pot of hot water until slightly softened but still al dente, about 5 to 10 minutes (or follow the package instructions). Drain. Rinse under cold water. Toss with a drizzle of oil to prevent sticking.

In a 4.8 L Wok, heat the oil over high heat. Add $\frac{3}{4}$ of the green onions and garlic chives, and the chilli pepper. Sauté for 30 seconds. Add the chicken and season lightly with salt and pepper. Cook, stirring regularly, until browned and just cooked through. Add the tofu and continue to cook while stirring for 2 minutes. Remove the chicken and tofu from the wok and set aside.

Add 2 cups (500 ml) of the bean sprouts and the carrots to the Wok, adding more oil as needed. Sauté for 2 minutes. Push the vegetables to one side of the Wok and add the eggs. Season with salt and pepper. Let sit for 30 seconds before stirring vigorously to scramble.

Add the noodles and sauce. Toss well to coat everything in the sauce. Add the chicken and tofu. Cook for 2 minutes and stir until everything is well combined and heated through.

Serve garnished with the peanuts, lime wedges, remaining green onions and garlic chives.

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