

Pad Thai



Ingredients



200 g rice noodles



3 garlic gloves



150 g firm tofu



2 eggs



1 cup bean sprouts



1 red bell pepper



3 green onion



1/2 cup roasted peanuts



2 limes

For the Pad Thai sauce:



3 Tsp fish sauce



2 Tsp rice vinegar



1 Tsp soy sauce



2 Tsp creamy peanut butter



1 Tsp Sriracha sauce



5 Tsp brown sugar

Instructions

- 1) Chop garlic into small dices, tofu into dices, red bell pepper into thin stripes and green onions.
- 2) Cook noodles according to package instructions, just until tender. Rinse under cold water.
- 3) Mix the sauce ingredients together. Set aside.
- 4) Heat 1½ tablespoons of oil in a large saucepan or wok over medium-high heat.
- 5) Add the tofu, garlic and bell pepper and cook for about 3-4 minutes.
- 6) Push everything to the side of the pan. Add a little more oil and add the beaten eggs. Scramble the eggs, breaking them into small pieces with a spatula as they cook.
- 7) Add noodles, sauce, bean sprouts and peanuts to the pan (reserving some peanuts for topping at the end). Toss everything to combine.
- 8) Top with green onions, extra peanuts and lime wedges. Serve immediately!



Thank you for your support!

In this project in Pattaya, street children are given protection against exploitation and child trafficking.

In various programs of the project, street children get a safe place to stay, regular meals, medical care, educational opportunities, clothing and help with dealing with their traumas.