

FUSTINI'S[®]

Perfect Pad Thai

Ingredients

- 8 ounces stir fry noodles
- ■ cup vegetable oil
- 4 large eggs, lightly beaten
- 1-pound firm tofu, drained of excess moisture
- 3 garlic cloves, minced
- 2/3 cup Pad Thai Sauce
- ½ cup thinly sliced green onion
- 2 ½ cups bean sprouts, rinsed thoroughly, divided
- ½ cup roasted peanuts, finely chopped, plus more for garnish
- 1 lime, cut into wedges, for garnish

Pad Thai Sauce

(makes 2½ cups)

- ■ cup tamarind concentrate (Thai brands only) (optional)
- ■ cup [Fustini's 12 Year White balsamic vinegar](#)
- ■ cup light soy sauce
- ■ cup fish sauce
- 1 teaspoon sea salt
- 1 cup grated palm sugar or light brown sugar
- 3 tablespoons garlic powder
- ■ to ¼-cup [Farmhouse Sriracha chili sauce](#), depending on preference

Directions

Step 1.

Cook stir fry noodles according to package, cook al dente. Check the noodles; if they are not tender, add $\frac{1}{4}$ cup water. When the noodles are tender, stir in green onions, 2 cups of bean sprouts, and peanuts; remove the wok from the stove. Be careful not to overcook the noodles or they will stick together. If this happens, add small amounts of water to separate them. When the water is absorbed, remove the wok immediately from the heat.

Step 2.

Heat a wok over high heat, add the oil, and swirl to coat the sides. Add the eggs and stir fry for 30 seconds. Stir in garlic and tofu and cook until tofu begins to brown. Stir in noodles, followed by the Pad Thai Sauce. Simmer noodles in the sauce until cooked through, 1 to 2 minutes.

To serve: Place Pad Thai in a large serving bowl and garnish with remaining bean sprouts, lime wedges, and peanuts.

Step 3. Pad Thai Sauce

Place all ingredients in a medium saucepan and bring to a boil over medium heat. Cook sauce until it thickens and coats the back of a spoon, about 10 minutes. Set aside. Store leftovers in the fridge for up to 2 weeks or freeze in $\frac{1}{2}$ -cup batches.