

Pad Thai

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This amazing Pad Thai recipe is easy, approachable and can be made in under 30 minutes, fresh ingredients and a delicious homemade pad thai sauce.



4.94 from 1277 votes

Prep Time	Cook Time	Total Time
15 mins	15 mins	30 mins

Course: Main Course Cuisine: Thai Servings: 4

Calories: 596kcal Author: Lauren Allen

Ingredients

- 8 ounces flat rice noodles
- 3 Tablespoons oil
- 3 cloves garlic , minced
- 8 ounces uncooked shrimp, chicken, or extra-firm tofu , cut into small pieces
- 2 eggs
- 1 cup fresh bean sprouts
- 1 red bell pepper , thinly sliced
- 3 green onions , chopped
- 1/2 cup dry roasted peanuts
- 2 limes
- 1/2 cup Fresh cilantro , chopped

For the Pad Thai sauce:

- 3 Tablespoons fish sauce
- 1 Tablespoon low-sodium soy sauce
- 5 Tablespoons light brown sugar
- 2 Tablespoons rice vinegar * see note
- 1 Tablespoon Sriracha hot sauce , or more, to taste
- 2 Tablespoons creamy peanut butter , optional

Instructions

1. Cook noodles according to package instructions, just until tender. Rinse under cold water.
2. Mix the sauce ingredients together. Set aside.
3. Heat 1½ tablespoons of oil in a large saucepan or wok over medium-high heat.
4. Add the shrimp, chicken or tofu, garlic and bell pepper. The shrimp will cook quickly, about 1-2 minutes on each side, or until pink. If using chicken, cook until just cooked through, about 3-4 minutes, flipping only once.
5. 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.

6. Add noodles, sauce, bean sprouts and peanuts to the pan (reserving some peanuts for topping at the end). Toss everything to combine.

7. Top with green onions, extra peanuts, cilantro and lime wedges. Serve immediately!

Notes

To use tamarind paste in the sauce, substitute 2 Tablespoons in place of the vinegar.

Nutrition

Calories: 596kcal | Carbohydrates: 75g | Protein: 23g | Fat: 23g | Saturated Fat: 2g | Cholesterol: 224mg | Sodium: 1991mg | Potassium: 454mg | Fiber: 4g | Sugar: 19g | Vitamin A: 1290IU | Vitamin C: 58.8mg | Calcium: 158mg | Iron: 3.4mg

References

Reference	URL
Pad Thai	https://tastesbetterfromscratch.com/pad-thai/