



This recipe is used by women and girls in the Thailand baking school who have learned cooking as a trade so they can escape the red-light district and provide for their families. Learn more at [worldhelp.net/freedom](http://worldhelp.net/freedom).

## INGREDIENTS

2 Tbsp Sugar  
 2 Tbsp Tamarind Sauce  
 (or Tamarind Paste mixed  
 with water)  
 2 Tbsp Fish Sauce  
 1 tsp Thai Chili Peppers, mashed  
 3-5 Fresh Shrimp, peeled and  
 deveined  
 3 Tbsp Firm Tofu, cubed  
 2 Tbsp Pickled Radish, minced  
 5.5 oz Rice Noodles  
 1/4 cup Raw Bean Sprouts  
 1/4 cup Fresh Chives, chopped  
 1 Egg  
 2 Tbsp Vegetable Oil  
 2 Tbsp Peanuts, crushed

## Pad Thai

1. Place rice noodles in a bowl of water until soft.
2. While noodles soak, make the Pad Thai sauce by mixing the sugar, tamarind sauce, fish sauce, and mashed Thai chili peppers in a small pot over medium heat. Mix continually until boiling. Remove from heat and set aside to cool.
3. Heat oil in a pan or wok. Once hot, add the shrimp and stir fry until almost cooked through. Remove shrimp from heat and set aside on a plate.
4. Add tofu to pan and stir fry until fragrant. Add pickled radish and stir fry into the tofu. Add Pad Thai sauce from Step 2 and bring mixture to a low boil.
5. Add noodles once soft and stir fry everything together gently.
6. Move noodles to the side of the pan or wok and break the egg into the open space. Scramble the egg gently. Once the egg is cooked, mix all ingredients in the pan together.
7. Add shrimp and stir fry one last time.
8. Remove from heat and plate the dish. Top with peanuts, bean sprouts, and chives. Serve with fresh veggies such as cucumbers, cabbage, lettuce, and tomatoes.