



## PAD THAI GOONG (shrimp)

Original recipe by Nong

### INGREDIENTS:

7 cup medium size rice noodle, soaked in water for four hours and drained

- 1 tbsp. fish sauce
- 1 tbsp. golden mountain sauce
- 3 tbsp. tamarind juice
- 1 1/2 tbsp. coconut sugar
- 2 tbsp. sweet soy sauce
- 1/2 tsp. ground hot chilli plus additional on the side
- 1 cup of water or chicken stock
- 3 tbsp. sriracha sauce
- 5 tbsp. vegetable oil
- 2 eggs
- 3 tbsp. yellow bean curd, finely diced
- 3 tbsp. chopped sweet turnip
- 10 shrimps, shelled and cleaned
- 3 tbsp. ground roasted peanuts
- 1 cup of chopped chives
- 2 cups bean sprouts plus additional on the side
  
- 1 scallions
- 1 lime cut in wedges
- 1/2 banana blossom

### METHOD:

1. In the bowl put fish sauce, golden mountain sauce, tamarind juice, coconut sugar, sweet soy sauce, ground hot chilli, water or stock, and sriracha sauce. Mix well.
2. Heat oil in a frying pan. When hot, add eggs, stir for 1 min., add yellow bean curd, sweet turnip, and shrimp. Stir fry for 2min.
3. Add noodles and season with sauce, number 1 above. Add ground peanuts, chives, and bean sprouts. Stir till every thing is cook.
4. Serve with additional bean sprouts, scallions, lime wedges, ground chilli and banana blossom on the side.

**Tip:** if you like more sweet you can add sugar when you eat and if you eat with some one that don't like spicy, you can put sriracha sauce on the side and not cook with it.

Makes 2 servings