



Bangkok Pad Thai

Yield: 4 people

Rating: 5/5

Prep: 30 hr

Cook: 45 hr

Source: Mark Koh

My best recreation of my favorite Pad Thai from Bangkok Thai in Danbury, CT (the oldest thai restaurant in CT). A beautiful recipe with delicate flavor and perfectly glossy noodles. I spent dozens of attempts trying to perfect this dish, so I hope you enjoy it!

Ingredients

THE SAUCE:

- 1 small puck palm sugar (, ~60 g per puck)
- ¼ cup boiling water (or more as needed to dissolve the palm sugar)
- 3 tbsp fish sauce
- 2 ¼ tbsp oyster sauce
- 1 tbsp pure tamarind concentrate (not reconstituted)
- 1 tbsp lime juice

THE NOODLES:

- ½ lb rice noodles (usually comes in 1lb packages)
- ½ lb fresh shrimp (peel & deveined)
- ½ package extra firm tofu (cut into ½" thick strips)
- 2 eggs (scrambled)
- 2 tbsp minced garlic
- 2 tbsp minced shallot
- 2 tbsp scallions (sliced into ½"-1" long slices)
- ½ cup fresh bean sprouts
- ½ cup roasted peanuts (chopped or crushed for garnish)
- 1 lemon or lime (sliced for garnish)
- 1 canola or peanut oil

Instructions

THE SAUCE:

1. Take your palm sugar and use a knife to cut the palm sugar into thin "shavings" which will be easier to dissolve. This can be a bit tough – if your palm sugar is very dried out, try wrapping it in a damp paper towel and microwaving for 30s.
2. Put the shaved palm sugar in a medium size mixing bowl and add ¼ cup of boiling water and whisk in order to dissolve the sugar. Add more boiling water if needed.
3. Add the fish sauce, oyster sauce, tamarind concentrate, and lime juice to the sugar water mixture and whisk to combine.
4. Put sauce ingredients in a small saucepan and bring to a simmer over low heat. Taste with a spoon and adjust as necessary. The sauce should be sweet and slightly sour, with a decent bit of saltiness.
5. Cook until all of the sugar is fully dissolved and it turns into a thick sauce (~3-4 minutes), then set aside to cool.

THE NOODLES:

1. Soak the rice noodles in hot water till somewhat pliable, but not completely soft. If you pull on a noodle, they should stretch a bit and break without much resistance. This usually takes around 20-30 minutes.
2. Wrap the tofu in a clean dish rag (or paper towels – you'll need a lot) and press out as much of the water from the tofu as you can. Wring out the dish rag, re-wrap the tofu, and let it sit for a bit to extract any remaining water. Remove the tofu from the rag and slice the tofu into ½" thick strips
3. To cook the tofu, you can either pan-fry them or fry them in air fryer. I've found that the air fryer works faster and is less messy than pan frying, but to each their own!
 - a. Pan fry: Heat 2 tbsp of oil in a flat-bottom nonstick pan. Add tofu to the pan in a single layer, making sure that the broadest side of each piece is facing down. Let each piece get to a light golden-brown color and then flip to the other side. Remove once both sides are golden-brown (about 5 minutes total) and set aside to cool. Repeat until all of the tofu is fried.
 - b. Air fry: Fill the airfryer with the strips of tofu with a teeny bit of oil. Fry until golden brown on top, then flip the strips over to brown lightly fry the other side. Repeat until all of the tofu is fried.
4. Make sure all of the ingredients are prepared at this point since the next steps will go quickly. You should now have:
 - Pad thai sauce

- Shrimp
- Minced garlic and shallots
- Tofu, lightly fried
- Eggs
- Noodles, pre-soaked and removed from the water to dry
- Sliced scallions
- Bean sprouts
- Sliced lemon or lime
- Crushed peanuts

5. Preheat some oil in a wok on medium-high heat and add the shrimp. Cook until the shrimp are pink (I like to make mine a little bit crispy) and then add a splash of sauce to lightly coat the shrimp.
6. Add the minced garlic and shallots to the bottom of the wok with a bit of oil, let cook for ~1 minute.
7. Add the tofu to the wok, toss to coat them in oil.
8. Once the shrimp and tofu are warm again, push them to the side of the wok and add the eggs on the other side. Scramble them in the wok until the egg is cooked. Then, stir together the eggs with the shrimp and tofu.
9. If there's not much oil left in the wok, add 1-2 tbsp before the next step.
10. Add the noodles on top of everything in the wok and use a spatula to mix the noodles in with the shrimp, tofu, egg, and oil
11. Once the noodles have cooked a bit (~2 minutes) add 3-4 tbsp of the sauce and stir well. Taste the noodles and add more sauce if needed. Let cook for another 2-3 minutes, stirring occasionally. (Cover the wok if you have a cover.)
12. If the noodles are too stiff (meaning they were probably undersoaked), add a few tbsp of water to help steam them to soften
13. Once the noodles are almost cooked through, make a pocket in the noodles and add the scallions and bean sprouts. These ingredients scorch easily, so try not to let them touch the pan directly. Cover them with noodles in order to let them steam inside of the noodle pocket for 1-2 minutes. (Cover the wok if you have a cover.)
14. Toss everything well and remove from the wok. Add chopped peanut topping and lemon/lime garnish
15. Enjoy!

Notes

Ingredient Help List:

Palm sugar - <https://www.thaicookbook.tv/thai-food-ingredients/staple-foods/palm-sugar/>

Fish sauce - <https://www.thaicookbook.tv/thai-food-ingredients/sauces-and-condiments/fish-sauce/>

Tamarind concentrate - <https://www.thaicookbook.tv/thai-food-ingredients/sauces-and-condiments/tamarind-paste/>

Rice noodles - <https://www.thaicookbook.tv/thai-food-ingredients/staple-foods/pad-thai-rice-noodles/>