

Today's Recipes: [don't forget we are also on Facebook and Twitter!]

Pad Thai



Vietnamese Spring Rolls



Pad Thai (2 servings)

This recipe is available online at <http://www.howcookingworks.com/pad-thai>

- 4 oz Rice noodles - preferably fresh. If not, soak dry noodles in warm water for half an hour
- 1 tbsp Tamarind – Microwave a 1” cube of tamarind for 3 minutes in the microwave.
- 2 tbsp Fish sauce
- 2 tbsp Sugar
- Thai Spice - dried chili flakes with chili powder.
- Firm Tofu - soak in paper towels for half an hour
- ¾ cup of water
- 2 Eggs
- Chives
- 2 cloves diced garlic
- Bean Stalk, Roasted Nuts, Lime Wedges

Heat up the wok with oil. Start stir frying the tofu, garlic, and any meat you have. After a minute or two add the egg. Cook for another minute. Add 4 oz of rice noodles, then add about 3/4 cup of water. The goal is to soften the noodles. After about a minute, add 2 tablespoons of fish sauce, 2 tablespoons of sugar, 1 tablespoon of tamarind, and a small spoon of chili. Then add the chives and the beanstalk.

Spring Rolls:

- Jicama, Chayote, and Carrots
- Tofu
- Spring Roll Wrappers
- Egg
- Basil

Dice jicama, chayote, and carrots. Stir fry jicama, chayote, and carrots together and stir fry. Wrap spring rolls in a line formation. The dipping sauce recipe will be available **online** after this class so sign-up for an account at <http://www.howcookingworks.com/register> to be notified!