Pad Thai with Shrimp (serves 2)

INGREDIENTS:

• Pad Thai rice noodles

• 6 small to medium raw shrimp, shells removed

•15 ml soy sauce

•3-4 cloves garlic, minced

•5 ml grated ginger

•1 egg

• 250 ml bean sprouts

•2-3 green onions, sliced

•handful fresh coriander/cilantro

•60 ml dry roasted unsalted peanuts, chopped

•45 ml vegetable oil

PAD THAI SAUCE:

•80 ml strong chicken stock

•45 ml vinegar

•15 ml lime juice

•60 ml brown sugar

•30 ml fish sauce

•15 ml soy sauce

Preparation:

1. Bring a large pot of water to boil. Dunk in noodles and boil until they are limp but still firm and a little "crunchy" to taste. Rinse noodles thoroughly with cold water and set aside. Tip: Noodles must be undercooked at this stage in order to achieve their sticky-chewy texture later when fried.

2. Toss shrimp in 15 ml soy sauce and set aside.

3. Next, combine 'Pad Thai Sauce' ingredients, stirring with a whisk until sugar dissolves. Note about sugar: you will need the full amount to get the right flavor and sticky texture.

4. Warm a wok or large frying pan over medium heat. Add 30 ml of oil and swirl around, then add garlic and ginger. Stir-fry 1 minute and add the shrimp. Stir-fry 2 minutes, or until shrimp are pink and plump. Push ingredients aside and drizzle a little more oil into the pan. Crack in the egg and stir-fry quickly to scramble (30 seconds).

5. Add noodles and drizzle over 1/3 of the pad Thai sauce. Using a gentle turning motion, stir-fry everything together. Add more sauce every 30 seconds to 1 minute until sauce is used up and noodles begin to get sticky and chewy tasting ('al dente' - 5 to 8 minutes).

6. Turn off heat. Fold in bean sprouts and green onion (note: beansprouts and nuts can be served alongside the noodles if desired). Taste-test, adding more fish sauce if not flavorful enough. If too salty or sweet, add a good squeeze of lime. Sprinkle over the nuts and coriander. Thai chili sauce can be served on the side for those who like it extra spicy. ENJOY!