

# Pad thai with pork and prawns

Preparation time 20 minutes Cooking time 15 minutes

## Ingredients

- 250 g (8 oz) rice noodles
- 4 tablespoons peanut oil
- 2 cloves garlic, chopped
- 1 shallot, chopped
- 125 g (4 oz) pork fillet, cut into 5 mm (1/4-in.) thick strips
- 1 tablespoon thai fish sauce
- 1 teaspoon sugar
- juice of 1/2 lime
- 1 tablespoon light soy sauce
- 1 tablespoon tomato sauce
- 200 g (7 oz) fresh bean sprouts
- 125 g (4 oz) cooked and peeled prawns
- black pepper
- 60 g (2 oz) roasted salted peanuts, chopped
- 1 tablespoon chopped fresh coriander
- 1 lime, quartered, to serve

serves 4

**1** Prepare the rice noodles according to the packet instructions, rinse and drain well. Heat a wok. Add the oil, garlic, shallot and pork and stir-fry for 3 minutes or until the pork turns opaque. Stir in the rice noodles and mix thoroughly.

**2** In a bowl, mix together the fish sauce, sugar, lime juice, soy sauce and tomato sauce. Add sauce mixture to the wok, stirring well. Stir-fry for 5 minutes. Mix in the bean sprouts and prawns and stir-fry for a further 5 minutes or until the bean sprouts are tender. Season with black pepper.

**3** Transfer to a serving dish. Sprinkle over the peanuts and coriander, then serve with the lime wedges.

