

Ferraro's Cucina

Pad Thai

Ingredients

- 2 tbsp **Cooking Oil**
- 3 **Garlic Cloves** (minced)
- 4 ounces **Tofu**
- 1 tbsp **Fish Sauce**
- 1 tsp **Chili Paste**
- 2 tsp **Brown Sugar**
- 2 large **Eggs**
- 1 tbsp **Fish Sauce**
- one **Fresh Lime**
- 4 ounces **Fresh Bean Sprouts**
- 4 **Green Onions** (sliced)
- 1/4 cup **Unsalted Peanuts**
(coarsely chopped)
- Garnish of **Fresh Cilantro** and
diced **English Cucumber**



Preparation

- Heat wok with cooking oil, adding garlic and tofu.
- Mix fish sauce chili paste and brown sugar and split into two portions.
- Stir wok and add first half of liquid into a well in the center. add eggs, break the yolks and cook without stirring until partially set.
- Add spaghetti squash and stir fry until heated through.
- Add remaining liquid, bean sprouts, green onion and peanuts.
- Arrange on a platter and top with a garnish of cilantro cucumber and extra peanuts.
- Makes 6 cups.

