

GlobalFest Flavours Alberta Culture Days – Thailand – Tuesday, 13 August 2022

Note: All ingredients in this recipe can be found at your local delicatessen or supermarket.

Pad Thai Noodles

Ingredients	
<u>Sauce:</u>	1 TBS Fresh chopped garlic
1/3 Cup Tamarind Juice	1 TBS Dried Shredded Radishes
1/4 Cup Brown Sugar	1/2 Cup Diced Tofu
1/3 Cup Kikoman Soya Sauce	1 Large Egg
1/2 Cup Water	1 Cup Beansprouts
	1/3 Cup Shredded Carrots
<u>Noodles:</u>	1/3 Cup Chives
300 g Rice noodles	
2 TBS Cooking oil	

Cooking Instructions:

1. Soak rice noodles in accordance with the package instructions
2. Mixed all the sauce ingredients in a bowl. Set aside.
3. Put cooking oil into the pan add garlic. Sauté till slightly browned.
4. Add dried shredded radish and diced tofu.
5. Push everything to the side of the pan. Add egg. Scramble the eggs, breaking them into small pieces with a spatula as they cook.
6. Add noodles and a splash of water.
7. Add sauce. Toss everything to combine.
8. Turn off the heat.
9. Add beansprouts and chives.
10. Combined well and serve immediately.



Green Papaya Salad

Ingredients	
300 g Shredded Green papaya	3 whole Fresh Thai Chili peppers
50 g Shredded Carrots	2 TBS Fish Sauce
1 Whole Tomato	1/4 Cup Palm Sugar
1 Whole Fresh Lime	1/4 Cup Roasted Peanuts (Can do without)
2 TBS Lime Juice	1/4 Cup Dried Shrimps
3 Cloves Fresh Garlic	Mortar and Pestle—specifically a wooden or clay mortar with a wooden pestle

Cooking Instructions:

1. In a clay or wooden mortar, combine garlic and chiles and pound with wooden pestle until slightly broken down.
2. Add roasted peanuts and dried shrimps. Continue to pound until slightly broken down, taking care not to over-pound and form a peanut paste.
3. Add palm sugar and continue to pound lightly while also working the pestle in a circular motion while applying gentle pressure to help dissolve the palm sugar.
4. Add tomatoes and pound gently just until the tomatoes release their juices.
5. Add lime juice and fish sauce and stir with pestle using a circular motion until well combined and palm sugar is fully dissolved.
6. Add green papaya. Holding a large spoon in your non-dominant hand while holding the pestle in your dominant hand, pound down the sides of the mortar (not the center) while simultaneously using the spoon to move the ingredients back and forth in the mortar until ingredients are well combined and green papaya has begun to absorb the dressing.
7. Once mixed well. Serve immediately.