

Everyday Pad Thai

Serves 4

The Best of 2018 America's Test Kitchen p.50

<https://www.americastestkitchen.com/recipes/9251-everyday-pad-thai>



Chile Vinegar:

1/3 cup distilled white vinegar

1 Serrano chile, stemmed and sliced into thin rings

Stir-Fry:

Salt

Sugar

2 radishes, trimmed and cut into 1 ½ inch by ½ inch matchsticks

8 ounces (¼ inch wide) rice noodles

3 tablespoons plus 2 teaspoons vegetable oil

¼ fish sauce

3 tablespoons tamarind juice concentrate

1 pound large shrimp (26-30 per pound) (HdeH may substitute 2 medium chicken breasts)

4 scallions, white and light green parts minced, dark green parts cut into 1-inch lengths

4 large eggs, beaten

4 ounces (2 cups) bean sprouts

¼ cup roasted unsalted peanuts, chopped coarse

Lime wedges

For the chile vinegar

combine vinegar and chile in bowl and let stand at room temperature for at least 15 minutes

For the stir-fry

1. Combine ¼ cup water, ½ teaspoon salt, and ¼ teaspoon sugar in small bowl. Microwave until steaming, about 30 seconds. Add radishes and let stand for 15 minutes. Drain and pat dry with paper towels.
2. Bring 6 cups water to boil. Place noodles in large bowl. Pour boiling water over noodles. Stir, let soak until noodles are almost tender, about 8 minutes (HdeH at least double the time), stirring halfway through soaking. Drain noodles and rinse with cold water. Drain noodles well, then toss with 2 teaspoons oil.
3. Combine fish sauce, tamarind concentrate, and 3 tablespoons sugar in bowl and whisk until sugar is dissolved. Set aside sauce.
4. Remove tails from shrimps. Cut shrimp in half lengthwise, and then cut each half into ½ inch pieces. Toss shrimp pieces with 1/8-teaspoon salt and 1/8-teaspoon sugar. Arrange pieces in single layer on large plate and microwave at 50 percent power until shrimp are dried and have reduced in size by half, 4-to 5 minutes. (Check halfway through microwaving and separated any pieces that may have stuck together.)
5. Heat 2 teaspoons oil in 12-inch nonstick skillet over medium heat until shimmering. Add dried shrimp and cook, stirring frequently, until golden brown and crispy, 3 to 5 minutes. Transfer to large bowl.
6. Heat 1 teaspoon oil in now-empty skillet over medium heat until shimmering. Add minced scallions and garlic and cook, stirring constantly, until garlic is golden brown, about 1 minute. Transfer to bowl with dried shrimp.
7. Heat 2 teaspoons oil in now-empty skillet over high heat until just smoking. Add remaining whole shrimp and spread into even layer. Cook, without stirring, until shrimp

- turn opaque and brown around edges, 2 to 3 minutes, flipping halfway through cooking. Push shrimp to sides of skillet. Add 2 teaspoons oil to center, and then add eggs to center. Using rubber spatula, stir eggs gently and cook until set but still wet. Stir eggs into shrimp and continue to cook, breaking up large pieces of egg, until eggs are fully cooked, 30 to 60 seconds longer. Transfer shrimp-egg mixture to bowl with scallion-garlic mixture and dried shrimp.
8. Heat remaining 2 teaspoons oil in now-empty skillet over high heat until just smoking. Add noodles and sauce, and toss with tongs to coat. Cook, stirring and tossing often, until noodles are tender and have absorbed sauce, 2 to 4 minutes. Transfer noodles to bowl with shrimp mixture. Add bean sprouts, 2 teaspoons chile vinegar, drained radishes, and scallions greens and toss to combine.
 9. Transfer to plate and sprinkle with peanuts. Serve immediately, passing lime wedges and remaining chile vinegar separately.