

Pad Thai

Cooking instruction :

1. Soak Pad Thai noodle 120g in water for 10 minutes then boil in hot water 3 minutes, drain and set aside
2. Heat 2 tbs of oil in wok over high heat, then add shrimp 50 g and Pad Thai Sauce “Chef Yuree” 1 pouch and fry until half done.
3. Then add soaked noodle stir fry until mixed well, add beansprout 100g and spring onion 20g, shortly fry and serve.



Ingredients :

Sugar 37%, Tamarind juice 14%, Water, Vinegar 12%, Dark soy sauce, Salt, Fish sauce, Soy sauce, Shrimp, Garlic, Chilli powder, Disodium 5' ribonucleotide (INS635) as Flavour enhancer.

