

# Calamari Phad Thai 027



## Calamari Phad Thai

Recipe No.027

4-5 Calamari steaks (partly thawed and sliced thinly as in Step 4)

6 tbsp Oyster sauce

2 tbsp Soy sauce

4 tbsp Tamarind Paste

2 tbsp castor sugar

2 tbsp peanut oil

1-2 small fresh chillies, sliced thinly (remove the seeds if you don't want to dish so hot)

Bunch of coriander (stalks washed and diced; leaves diced for garnish)

4-6 garlic cloves finely chopped

4 sprigs of diced spring onions

2 eggs, lightly beaten

350 grams Rice Stick Noodles (which have been soaked in boiling water for 10-15 mins and drained)

4 tsp dried shrimp

4 tbsp chopped roasted peanuts

2 tsp chopped pine nuts

Lime halves

1 1/2 cups bean sprouts  
1. Combine sauces with Tamarind and sugar and set aside

2. Heat oil in a wok over high heat. Stir-fry springs of sliced spring onions, garlic, and coriander stalks until fragrant.
3. Add shredded calamari and cook until white
4. Add eggs, noodles, tofu and shrimp. Toss for 3 minutes or until egg is cooked and all other ingredients are hot
5. Toss in combined sauces, followed by nuts, chilli, sprouts and coriander leaves
6. Serve with Lime cheeks

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Chef's Tips:

You could add sliced chicken, thigh meat and prawn tails

***ENJOY!***

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