



## *Pad Thai Paired with Viognier Reserve 2015*

### Ingredients

- 5 oz. pad Thai rice noodles
- 3 Tbsp. vegetable oil
- 1 large egg, room temperature
- 6 medium shrimp, peeled, deveined (optional)
- 1 Tbsp. sweet preserved shredded radish, rinsed, chopped into 1-in. pieces
- 1 cup bean sprouts
- 5 Tbsp. tamarind water
- 1½ Tbsp. (or more) Thai fish sauce (Nam Pla)
- 1½ Tbsp. simple syrup, preferably made with palm sugar
- 4 garlic chives, 2 cut into 1-in. pieces
- ½ tsp. ground dried Thai chilies, divided
- 2 Tbsp. crushed roasted, unsalted peanuts, divided
- 2 lime wedges

### Preparation

- Place noodles in a large bowl; pour hot water over to cover. Let soak until tender but not mushy, 5–10 min. Drain; set aside.
- Heat vegetable oil in a wok or large skillet over medium-high heat. Add egg; stir until barely set, about 30 sec.
- Add shrimp, if using. Cook, stirring, until shrimp and egg are almost cooked through, 2–3 min. Add radish; cook for 30 sec.
- Add noodles and cook for 1 min. Stir in sprouts. Add tamarind water, fish sauce, and simple syrup and stir-fry until sauce is absorbed by noodles and noodles are well coated, about 1 min.
- Stir in chopped garlic chives. Add ¼ tsp. ground chilies and 1 Tbsp. peanuts and toss well. Transfer to serving plates.
- Garnish with remaining ¼ tsp. ground chilies, 1 Tbsp. peanuts, and lime wedges.