# Shrimp and fried tofu Rad Nah

NIBBLEDISH CONTRIBUTOR

## Ingredients

- Black tiger prawns peeled/beheaded
- Fried tofu
- Vietnamese spinach
- Scallions
- Dark soy sauce
- Bean sprouts
- Garlic
- Corn or Tapioca starch

- Brown sugar or sugar in raw
- Chili pepper flakes or chopped chilies
- Wide rice noodles
- Chicken or vegetable stock
- Fish sauce
- Oil - peanut or olive

## Instructions

Start by combining 1 tablespoon of cornstarch or tapioca starch with 1 cup of cold water. Mix well then set aside.

Next fry the wide rice noodles with 3 tablespoons of dark soy sauce and peanut or olive oil on high heat. Once they start to stick together and have a fried texture remove them and set aside. Next toss the prawns in high heat with a tablespoon of oil and chilies or pepper flakes. The amount depends on your preference of heat. I put 2 tablespoons or 5 chilies. Fry the prawns till they have turned red.

Turn the heat up to high and pour in 2 cups of chicken or vegetable stock. Bring to a boil. Add the tofu scallions and spinach, garlic, 2 tablespoons of fish sauce, 1 tablespoon of sugar in the raw and tablespoon of soy sauce. Cook on high for 5 minutes or so, then add the starch we set aside earlier. Bring back to boil then shut off heat.

Ladel over the fried wide noodles. njoy