

How To Make Pad Thai

1. Adjective
2. Size
3. Adjective
4. Liquid
5. Adjective
6. Number
7. Period Of Time
8. Size
9. Type Of Tree
10. Liquid
11. Liquid
12. Adjective
13. Size
14. Spice 1
15. Spice
16. Vegetable 1
17. Vegetable
18. Verb - Present Ends In S
19. Adjective
20. Animal
21. Spice 1
22. Adjective
23. Adjective

24. Vegetable 1
25. Number
26. Adjective
27. Food
28. Fruit
29. Adjective
30. Noun - Plural
31. Size
32. Adjective
33. Liquid

How To Make Pad Thai

How to make Thailand's _____ Adjective _____ noodle dish, Pad Thai. Your friends will love this recipe!

Step 1: Place the noodles in a _____ size _____ bowl and cover with _____ Adjective _____ _____ liquid _____; soak until _____ Adjective _____, about _____ Number _____ _____ period of time _____.

Step 2: In a _____ size _____ bowl, combine the _____ type of tree _____ sugar, tamarind, fish _____ liquid _____ and _____ liquid _____ and mix well to form a _____ Adjective _____ sauce

Step 3: In another _____ size _____ bowl, combine the _____ spice 1 _____, _____ spice _____, _____ vegetable 1 _____ and _____ vegetable _____.

Step 4: In a wok or skillet, heat the oil until it _____ Verb - Present ends in S _____. Add the eggs and scramble them until they are _____ Adjective _____.

Step 5: Add the _____ Animal _____, tofu, _____ spice 1 _____ mixture and noodles and mix until _____ Adjective _____.

Step 6: Add the tamarind sauce and stir until noodles are _____ Adjective _____.

Step

7: Stir in the vegetable.

Step 8: Transfer the Pad Thai to Number bowls. Make each bowl look Adjective by adding food, bean sprouts and a fruit wedge.

Enjoy eating your Adjective Pad Thai with your friends and Noun - Plural. Pad Thai is best enjoyed with a size glass of Adjective liquid.