

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 1 _____.

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 _____.