

SHRIMP PAD THAI

<http://andreasrecipes.com/2006/03/04/shrimp-pad-thai/>

Serves 4.

EQUIPMENT

wok or large saute pan

INGREDIENTS

6 ounces (170 g) wide rice noodles
4 tablespoons canola oil
1 large egg, lightly beaten
8 ounces (227 g) raw shrimp, peeled, cleaned, and tails removed
2-4 ounces (59-118 ml) Pad Thai sauce
1/4 cup (35 g) peanuts, coarsely chopped
4 scallions, chopped
2 cups (4 ounces/113 g) bean sprouts, rinsed and well-drained
15 stems cilantro, leaves removed
1/2 lime, cut into wedges
Sri Racha sauce, for garnish

PREPARATION

1. Place rice noodles in large bowl and cover with very hot tap water. Allow to soak for 30 minutes. Or you can boil some water then soak the noodles for up to 5 minutes. Drain after soaking. Do not skip this step, or the noodles will be too hard to chew.
2. While noodles are soaking, prepare the remaining ingredients. Clean the shrimp, chop the nuts and the scallions, rinse the bean sprouts, and pull leaves on the cilantro. Have everything ready to go when you start cooking.
3. Pour 2 tablespoons of the canola oil into a medium-hot wok or large saute pan. Add the egg and lightly scramble, about 1 minute.
4. Add the remaining oil and the shrimp. Stir-fry until cooked through, about 2 or 3 minutes. Don't overcook, or the shrimp will be rubbery.
5. Drain the noodles and add to the wok. Stir-fry until the noodles are tender, about 4 or 5 minutes.

Andrea Meyers – Shrimp Pad Thai

6. Add the pad thai sauce, peanuts, and scallions. Stir-fry for 1 minute.

7. Add the bean sprouts and toss and stir for another minute. Squeeze one or two of the lime wedges around the pan and stir. Serve hot garnished with cilantro leaves and a lime wedge and a bottle of Sri Racha sauce on the side.

Variations

You can also use other kinds of meat, such as chicken or ground pork, or you can skip the meat.

Time-saving tip: Use fully cooked frozen shrimp instead of fresh. Simply thaw the shrimp under cold running water, then add it after the noodles are cooked. You won't need to cook it long, just enough to heat it up.

If you do not have an Asian grocery store nearby where you can get Pad Thai sauce or bags of noodles, you might be able to find some Pad Thai boxes in the Asian food aisle of your local grocery store. Many stores now carry Pad Thai products complete with noodles and sauce, you just add the meat, egg, peanuts, and veggies. Just follow the instructions on the box. Definitely better than Hamburger Helper.