



Spicy Shrimp Pad Thai

Jacob · 30/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

4

Description

I used other pad thai recipes from this website and added shrimp and my own little flavor and spice

Ingredients

- - 1 (8 ounce) package dried rice noodles - 2 teaspoons peanut oil - 1 small onion
- diced - 2 cloves garlic
- minced - 3 tablespoons rice wine vinegar - 3 tablespoons ketchup - 3 tablespoons fish sauce - 3 tablespoons sweet chile sauce - 2 tablespoons creamy peanut butter - 1 tablespoon light soy sauce - 1 tablespoon fresh lime juice - 1 tablespoon white sugar - 1 teaspoon red pepper flakes - ½ teaspoon cayenne pepper - 12 uncooked medium shrimp
- peeled and deveined - 2 eggs
- lightly beaten - 1 cup unsalted dry-roasted peanuts
- chopped - ½ pound bean sprouts - ¼ cup shredded carrots (Optional) - ½ lime
- cut into wedges - ¼ cup chopped green onions - ¼ cup coarsely chopped cilantro

Instructions

1. Place noodles in a large bowl and cover with hot water. Set aside until noodles are softened
2. about 15 minutes. Drain and rinse thoroughly. Heat oil in a wok over medium heat. Cook and stir onion and garlic until onion is translucent
3. about 5 minutes. Combine rice wine vinegar
4. ketchup
5. fish sauce
6. chile sauce
7. peanut butter
8. soy sauce
9. lime juice
10. sugar
11. red pepper flakes
12. and cayenne pepper together in a bowl. Set aside. Add shrimp to the wok. Cook and stir until pink
13. about 4 minutes. Add the ketchup mixture and stir. Move all ingredients to one side to clear a small space in the pan. Pour in eggs and cook without stirring until partially set
14. about 3 minutes. Stir the drained noodles into the shrimp and egg mixture. Add 1/2 cup peanuts
15. 1/4 cup bean sprouts
16. and carrots. Cook and stir until noodles are heated through
17. about 2 minutes. Garnish with the remaining peanuts
18. bean sprouts
19. lime wedges
20. green onions
21. and cilantro. Cook's Notes: If using pre-cooked shrimp
22. don't overcook. Extra chile sauce can also be added for those who like it really spicy! Use the garnish ingredients as desired. Some people prefer all the listed ingredients
23. some people just prefer extra peanuts.