



Easy Pad Thai with Shrimp and Hillshire Farm Smoked Sausage

Jacob · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

10

Description

Shrimp and smoked sausage play well together in this easy and flavorful take on pad Thai. Fresh cilantro and lime juice add just the perfect amount of bright flavors while chopped peanuts provide a nice crunch. Serve with sriracha and lime wedges if desired.

Ingredients

- 1 (14-ounce) package stir-fry rice noodles - 1 (14 ounce) package Hillshire Farm® Smoked Sausage
- cut crosswise into 1/2-inch-thick slices - 2 tablespoons vegetable oil - 1/2 pound peeled and deveined small shrimp - 6 green onions
- chopped into 1-inch pieces - 2 cloves garlic
- finely chopped - 3 tablespoons soy sauce - 3 tablespoons fresh lime juice - 3 tablespoons brown sugar - 2 teaspoons fish sauce - 1/4 cup chopped fresh cilantro leaves - 1/2 cup chopped roasted salted peanuts

Instructions

1. Cook noodles according to package directions. Rinse well with cold water to prevent sticking and set aside. Heat a large skillet over medium heat. Add the smoked sausage in a single layer. Cook on both sides until browned
2. about 6 minutes total. Remove to a plate. Add the vegetable oil to the skillet
3. then the shrimp
4. green onions
5. and garlic. Cook 3 to 4 minutes
6. until shrimp is opaque. Meanwhile
7. in a small bowl
8. whisk together the soy sauce
9. lime juice
10. brown sugar
11. fish sauce
12. and 2 tablespoons water. Add the noodles and smoked sausage to the skillet
13. then the soy mixture. Stir well to combine. Increase heat to medium-high and cook 2 to 3 minutes
14. or until noodles are hot. Mix in 1/2 of the cilantro and peanuts. Ladle pad Thai into serving bowls and top with remaining cilantro and peanuts.