

Shrimp Pad Thai

This recipe was provided by Carolyn Hodges of [The Dinner Shift](#).

Prep time: 10 minutes

Cook time: 20 minutes

Total time: 30 minutes

Serves 4

Ingredients

For the Pad Thai

- 8 oz. Pad Thai rice noodles
- 1 Tbsp. olive oil, divided
- 2 eggs, scrambled
- 1 lb. peeled deveined shrimp, tails removed
- 1 red bell pepper, very thinly sliced
- 1 cup matchstick carrots
- 4 garlic cloves, minced
- 1/3 cup sliced green onions
- 1/3 cup chopped fresh cilantro
- 1/4 cup crushed peanuts, plus more to serve
- 1 lime

For the Sauce

- 1/4 cup Red Boat Fish Sauce
- 1/4 cup packed brown sugar
- 2 Tbsp. ketchup
- 3 Tbsp. rice wine vinegar
- 1 Tbsp. reduced-sodium tamari (or soy sauce)

Instructions

1. Prepare rice noodles according to package directions. Drain and rinse well under cold running water; drain again and set aside.
2. In a jar or bowl, combine all of the sauce ingredients and whisk well to mix; set aside.
3. Heat 1 tsp. of olive oil in a large nonstick skillet or wok over medium heat. Once hot, add eggs and stir constantly with a wooden spoon until scrambled and cooked through. Transfer eggs to a large bowl.
4. Add 1 tsp. of olive oil to the pan followed by the shrimp. Sauté for 3-5 minutes, stirring often, or until just cooked through. Transfer to the bowl with the cooked eggs.
5. Heat the remaining tsp. of olive oil in the same pan and add the bell pepper and carrots. Cook for 3-5 minutes, or until crisp-tender. Add the garlic and cook for 30 seconds. Toss in the cooked noodles, green onions and sauce and mix well until sauce is heated through. Fold in the cooked shrimp, scrambled eggs, cilantro and peanuts. Season with juice from 1/2 a lime. Cut remaining lime half into wedges. Serve Pad Thai in bowls topped with extra crushed peanuts and a lime wedge.

