



Wild Caught Shrimp Pad Thai

with Carrots, Peanuts & Lime



20-30min



2 Servings

Ditch the takeout menu—our version of pad Thai comes together in under thirty minutes and packs all the familiar flavors of this popular street food. Tender rice noodles are tossed in an umami bomb of fish sauce, lime juice, and garlic with a heavy dose of crisp veggies and sweet shrimp throughout the dish. Finish with salt, crunchy peanuts and fresh cilantro leaves on top.

What we send

- 5 oz pad Thai noodles
- 1 lime
- 2 (½ oz) fish sauce ⁴
- 2 oz sweet & sour sauce ⁶
- 1 yellow onion
- 1 carrot
- 2 scallions
- 1 oz salted peanuts ⁵
- 10 oz pkg wild caught shrimp ²

What you need

- kosher salt & pepper
- neutral oil
- sugar
- 2 large eggs ³
- garlic

Tools

- large saucepan
- colander
- box grater (optional)
- medium nonstick skillet

Cooking tip

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Allergens

Shellfish (2), Egg (3), Fish (4), Peanuts (5), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 940kcal, Fat 39g, Carbs 104g, Protein 51g



1. Cook noodles

Bring a large saucepan of **salted water** to a boil. Add **noodles** and cook, stirring occasionally to prevent sticking, until al dente, 6-8 minutes.

Drain noodles, then rinse under cold water and toss with **1 teaspoon oil** to prevent sticking.



4. Cook shrimp & vegetables

Heat **2 teaspoons oil** in a medium nonstick skillet over high until lightly smoking. Add **shrimp**; cook, stirring occasionally, until just cooked through, 2-3 minutes. Transfer to a plate.

Heat **1 tablespoon oil** in same skillet. Add **carrots, scallion whites and light greens**, and **onions**. Cook, stirring occasionally, until vegetables are tender and lightly browned, 3-5 minutes.



2. Prep sauce & eggs

Meanwhile, squeeze **1 tablespoon lime juice** into a small bowl; cut **remaining lime** into wedges. Whisk in **all of the fish sauce, sweet & sour sauce**, and **1 tablespoon sugar**. Set aside until step 5.

In a small bowl, beat **2 large eggs** with a **pinch of salt**.



5. Stir-fry noodles

Transfer **veggies** to plate with **shrimp**. Return skillet to high heat; add **garlic** and **1 tablespoon oil**. Cook, stirring often, until garlic is lightly browned, 30-60 seconds; add **noodles** and **sauce**. Cook, stirring often, until noodles absorb sauce and are starting to brown, 2-4 minutes. Push noodles to 1 side of skillet; add **1 teaspoon oil** and **eggs** to empty space.



3. Prep ingredients

Thinly slice **¾ cup onions** (save rest for own use). Scrub **carrot**, then cut into thin matchsticks (alternatively, coarsely grate on the large holes of a box grater). Trim **scallions**, then cut into 1-inch pieces, keeping dark greens separate. Finely chop **2 teaspoons garlic**. Coarsely chop **peanuts**.

Pat **shrimp** dry, then season lightly with **salt** and **pepper**.



6. Cook eggs & serve

Using a rubber spatula, stir **eggs** gently and cook until set but still wet. Stir eggs into **noodles** and continue to cook, breaking up large pieces of egg until fully cooked, 30-60 seconds longer. Mix in **shrimp, vegetables, peanuts**, and **scallion dark greens**; season to taste with **salt** and **pepper**. Serve with **lime wedges** on the side. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com     **#marthaandmarleyspoon**