



Wild Shrimp Pad Thai

with Carrots, Peanuts & Lime



20-30min



2 Servings

| This version of the recipe is customized with wild shrimp.

What we send

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

What you need

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

Tools

- large saucepan
- box grater
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 880kcal, Fat 39g, Carbs 92g, Protein 49g



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.



2. Prep sauce; beat eggs

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

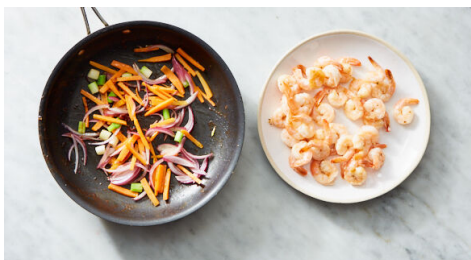
In a small bowl, beat **2 large eggs** with a **pinch of salt**.



3. Prep ingredients

Halve and thinly slice **shallot**. 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**.



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 **shallots**. Cook, stirring occasionally, until vegetables are tender and lightly browned, 3-5 minutes.



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.



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 eggs are 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)

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