MARLEY SPOON

Shrimp Pad Thai

with Carrots & Peanuts

20-30min 2 Servings

Pad Thai is one of our favorite street foods to recreate at home. Typically, it requires a lot of ingredients, but you're in luck because we made a pared-down version with plump shrimp that's still packed with protein and flavor. It's OK if the noodles stick to the pan while stir-frying; it's supposed to get a little messy. And just like your favorite takeout, the leftovers will be great the next day!

What we send

- 1 carrot
- 2 scallions
- garlic
- ¼ oz fresh cilantro
- 2 (1 oz) salted peanuts [5]
- 10 oz pkg shrimp [2]
- 1 lime
- 2 oz tamari soy sauce [6]
- 2 oz dark brown sugar
- 5 oz pad Thai noodles
- 2 pkts Sriracha [17]

What you need

- kosher salt
- neutral oil
- 2 large eggs [3]

Tools

- box grater
- large pot
- large nonstick skillet

Allergens

Shellfish (2), Egg (3), Peanuts (5), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 880kcal, Fat 40g, Carbs 93g, Protein 47g

1. Prep ingredients

Scrub **carrot**, then coarsely grate on the large holes of a box grater. Trim **scallions**, then thinly slice, keeping dark greens separate. Finely chop **2 teaspoons garlic**. Coarsely chop **cilantro leaves and stems**. Coarsely chop **all of the peanuts**. Rinse **shrimp** and pat very dry. Season with **salt** and **pepper**.

2. Prep tamari sauce

Squeeze **juice from half of the lime** (about 1½ tablespoons) into a small bowl. Cut remaining lime half into wedges. Into same bowl, whisk in **tamari, all of the Sriracha**, (or less, depending on heat preference) **¼ cup warm tap water**, and **3 tablespoons brown sugar** until combined. Set tamari sauce aside until step 5.

3. Cook noodles & shrimp

Bring a large pot of **salted water** to a boil. Add **noodles** to pot 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**.

Heat **2 teaspoons oil** in a large nonstick skillet over high. Add **shrimp** and cook until just curled and pink, 2–3 minutes. Transfer to a plate. Wipe out skillet.

4. Scramble eggs

In a second small bowl, whisk to combine **2 large eggs** with **a pinch of salt**. Heat **2 teaspoons oil** in same skillet over medium-high, tilting to coat skillet. Add eggs and cook, stirring gently, until scrambled, about 2 minutes. Transfer eggs to a cutting board and chop into small pieces, if desired. Wipe out skillet.

5. Stir-fry noodles

Heat **2 tablespoons oil** in same skillet over medium-high. Add **carrots, sliced scallion whites and light greens**, and **chopped garlic**; cook, stirring, until fragrant, about 1 minute. Season to taste with **salt**. Add **noodles** and **tamari sauce** to skillet. Cook, tossing, until liquid is nearly evaporated and noodles are coated in sauce, 5–7 minutes.

6. Finish & serve

Add **shrimp** and **eggs** to skillet with **noodles**, then increase heat to high and continue to cook until noodles are slightly browned in spots, about 2 minutes. Remove from heat and fold in **chopped cilantro**. Serve **shrimp pad Thai** sprinkled with **chopped peanuts** and **remaining sliced scallions**. Serve **any lime wedges** on the side for squeezing. 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 **#marleyspoon**