





Shrimp Pad Thai

with Peppers, Peanuts & Lime

 20-30min  2 Servings

Pad Thai is one of our favorite street foods to recreate at home. This version is loaded with flavor, thanks to a sweet and tangy sauce made with fish sauce, sweet & sour sauce, sugar, and lime juice. It perfectly coats stir-fry rice noodles, tender shrimp, and veggies. The dish is topped off with crunchy, salty peanuts and fresh cilantro. And just like your favorite takeout, the leftovers will taste great the next day.

What we send

- 5 oz pad Thai noodles
- 1 lime
- 2 (½ oz) fish sauce ²
- 2 oz sweet & sour sauce ⁵
- 1 bell pepper
- 1 red onion
- 2 scallions
- garlic
- 1 oz salted peanuts ³
- 10 oz pkg shrimp ⁴

What you need

- kosher salt & ground pepper
- neutral oil
- sugar
- 2 large eggs ¹

Tools

- large saucepan
- medium nonstick skillet

Allergens

Egg (1), Fish (2), Peanuts (3), Shellfish (4), Soy (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 840kcal, Fat 51g, Carbs 92g, Protein 41g



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

Meanwhile, squeeze **1 tablespoon lime juice** into a small bowl; cut any remaining lime into wedges.

Whisk in **all of the fish sauce, sweet & sour sauce**, and **1 tablespoon sugar**. Set aside until step 5.



3. Prep ingredients

Halve **pepper**, discard stem and seeds, and thinly slice. Halve and thinly slice **¾ cup onions**. Trim **scallions**, then cut into 1-inch pieces, keeping dark greens separate.

Finely chop **2 teaspoons garlic**. Coarsely chop **peanuts**.

Rinse **shrimp** and pat very dry, then season all over with **salt** and **pepper**.



4. Cook shrimp & vegetables

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

Heat **1 tablespoon oil** in same skillet. Add **peppers, scallion whites and light greens**, and **sliced onions**. 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 and tossing often, until noodles absorb sauce and start to brown, 2-4 minutes. Push noodles to 1 side of the skillet; add **eggs** and **1 teaspoon oil** 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!