MARLEY SPOON

Shrimp Pad Thai

with Peppers & Peanuts

20-30min 2 Servings

Everything's better homemade, and that couldn't be truer for shrimp pad thai! Plump shrimp, peppers, and rice noodles stir-fry with scrambled eggs and a sweet and savory sauce. Crunchy peanuts are an essential finishing touch, as are fresh cilantro leaves and a bright squeeze of lime.

What we send

- 5 oz pad Thai noodles
- 1 lime
- ½ oz fish sauce [2]
- 2 oz sweet & sour sauce [5]
- 1 bell pepper
- garlic
- 1 oz salted peanuts [3]
- ¼ oz fresh cilantro
- 10 oz pkg shrimp [4]

What you need

- kosher salt & ground pepper
- neutral oil
- sugar
- 1 large egg [1]

Tools

- large saucepan
- large 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 690kcal, Fat 35g, Carbs 80g, Protein 37g

1. Boil 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. Toss with **1 teaspoon oil** to prevent sticking.

2. Prep sauce

Meanwhile, squeeze **1 tablespoon lime juice** into a small bowl. Whisk in **fish sauce, sweet and sour sauce**, and **1 tablespoon sugar**. Set aside until step 5.

Cut **any remaining lime** into wedges.

3. Prep ingredients

Halve **pepper**, discard stem and seeds, and thinly slice.

Finely chop **2 teaspoons garlic**. Coarsely chop **peanuts**. Tear **cilantro leaves** from stems; discard stems.

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

4. Cook shrimp & peppers

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

To same skillet, add **peppers** and **a drizzle of oil**; cook, stirring occasionally, until tender and lightly browned, 3–5 minutes. Transfer to plate with shrimp.

5. Stir-fry noodles & eggs

To same skillet over high heat, add **garlic** and **1 tablespoon oil**. Cook, stirring, until lightly browned, 30–60 seconds. Add **noodles** and **sauce**; cook, stirring and tossing, until noodles absorb sauce and start to brown, 2–4 minutes.

Push noodles to side of skillet; add **1 large egg** and **1 teaspoon oil** to open side. Using a rubber spatula, gently stir until set but still wet.

6. Finish & serve

Stir **eggs** into **noodles** and cook, breaking up large pieces of egg, until fully cooked, 30–60 seconds. Mix in **shrimp, peppers,** and **peanuts**; season to taste with **salt** and **pepper**.

Serve **shrimp pad thai** with **cilantro leaves** torn over top and **lime wedges** alongside. 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**