

Shrimp Pad Thai

written by The Recipe Exchange | May 7, 2016

Ingredients

4 oz packaged rice noodles
2 tablespoons oil
1 clove garlic, finely minced
4 oz medium-sized shrimp, shelled and deveined
2 oz fried firm tofu, cut into slices
1 large egg
4–6 oz bean sprouts
1 oz Chinese chives or scallions, cut into 2-inch lengths
2 tablespoons crushed peanuts
Lime wedges

Seasonings:

1 1/2 tablespoons fish sauce
1 1/2 tablespoons sugar
2 tablespoons water
1 tablespoon rice vinegar
1/2 teaspoon chili powder or more to taste

Directions

Follow the package instructions to boil the dry rice noodles. The rice noodles should be soft (but still chewy and not mushy) after boiling. Rinse the boiled noodles with cold running water.

Mix all the ingredients in the Seasonings in a small bowl until well combined and the sugar completely dissolved, set aside.

Heat up a skillet on high heat and add the oil. As soon as the oil is heated, add the garlic into the skillet and start stirring until you smell the aroma of the garlic. Add the shrimp and the tofu pieces into the skillet and continue stirring. As soon as the shrimp changes color, add the noodles into the skillet and stir continuously, about 30 seconds. Use the spatula to push the noodles to one side of the skillet, and crack the egg on the empty side of the skillet. Use the spatula to break the egg yolk and blend with the egg white, let cook for about 30 seconds. Combine the egg and the noodles, and add the Seasoning sauce. Stir to combine well with the noodles.

Next, add the bean sprouts and chives and continue stirring. As soon as the bean sprouts are cooked, stir-in the crushed peanut. Turn off the heat and serve the Pad Thai immediately with the lime wedges.