



## Shrimp Pad Thai for Two

 Dairy Free

READY IN



35 min.

SERVINGS



2

CALORIES



1233 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

## Ingredients

- 0.3 cup asian fish sauce (also called nam pla or nuoc mam)
- 0.3 cup pepper red crushed
- 3 tablespoons brown sugar dark packed
- 0.3 cup dry-roasted peanuts salted coarsely chopped
- 2 large eggs beaten well
- 2 large cloves garlic chopped
- 0.3 cup granulated sugar
- 2 limes cut into wedges

- 1 cup mung bean sprouts fresh
- 6 ounces flat rice noodles dried (slender, linguine-width; sometimes called pad thai noodles or stir-fry rice noodles)
- 0.1 teaspoon salt
- 1 bunch scallions cut into 1-inch pieces (1/2 cup)
- 1 tablespoon shallots chopped
- 2 teaspoons tamarind paste unsweetened , such as neera's or rani brands\* prepared
- 3 tablespoons vegetable oil
- 2 servings water boiling for soaking noodles

## Equipment

- bowl
- frying pan
- sauce pan
- stove
- wok
- slotted spoon
- kitchen timer
- tongs
- colander

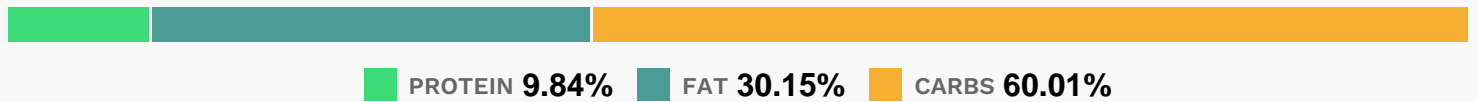
## Directions

- In a medium bowl, combine the water, tamarind paste, palm or dark brown sugar, fish sauce, and salt and stir until the sugar is dissolved.
- Place the bean sprouts, limes, and peanuts each in their own small bowl and arrange near the stove.
- Place the fish sauce, granulated sugar, and crushed red pepper each in their own small bowl and arrange on the dining table.
- Bring a 3-quart saucepan of water to a full, rolling boil.

- Remove it from the heat and immediately add the rice noodles, making sure they are fully submerged in the water.
- Let the noodles soak for exactly 3 minutes (use a timer), occasionally lifting them up and pulling them apart as necessary with tongs or a long fork to keep the noodles separate and help them soften evenly.
- Drain the noodles in a large colander and rinse them under cold running water. (If the noodles become sticky and clumped together while standing, rinse them briefly under cold water just before cooking, so that they return to their slippery, firm, toss-able state.)
- In a small bowl, combine the garlic and shallot.
- Place the shrimp, beaten eggs, bean sprouts, scallion greens, and peanuts each in their own bowl and arrange near the stove. Have ready 1 clean medium bowl for the cooked shrimp and eggs, and arrange a large plate or platter for serving near the stove.
- Heat a 12-inch heavy, deep skillet or sauté pan or a large wok over high heat until hot but not smoking. (If at any point during cooking the oil starts smoking, lower the heat.)
- Add 1 tablespoon of the vegetable oil and swirl to coat the pan. When the oil is hot, scatter in the shrimp. Cook undisturbed until the shrimp begin to change color and firm up, about 30 seconds. Toss well then continue to cook, stirring frequently, until the shrimp are pink, firm, and just cooked through, about 30 seconds longer. Using a slotted spoon, transfer the shrimp to the clean bowl.
- Add the eggs and swirl the pan to spread them into a thin layer. Cook the eggs, lifting the sides and tilting the pan to allow the uncooked eggs to pour underneath as you would do with an omelet, until the eggs are mostly set, about 1 minute.
- Remove the pan from the heat and use the slotted spoon to quickly cut the eggs into bite-size pieces, then add them to the bowl of shrimp.
- Place the pan over high heat and add the remaining 2 tablespoons of the vegetable oil, swirling the pan to coat it evenly (if at any point during cooking the oil starts smoking, lower the heat).
- Add the garlic and shallot and stir-fry until fragrant, about 5 seconds. Scatter in the softened rice noodles, and, using tongs, evenly spread the noodles out across the pan, like a net.
- Let them cook undisturbed for 15 seconds then scoop them in toward the center. Toss the noodles gently then spread them out again.
- Pour about 1/3 of the seasoning sauce around the edges of the pan, and continue stir-frying the noodles in the same manner, spreading them out and letting them cook undisturbed occasionally, until most of the sauce is absorbed, about 30 seconds more.

- Add another third of the sauce and continue to stir-fry in the same manner until most of the sauce is absorbed and the noodles are just tender but not mushy, about 30 seconds. Test a noodle or two: If they are too firm, add about 2 tablespoons of water around the edge of the pan, and continue stir-frying until they are just tender and evenly coated with the sauce.
- Return the shrimp and eggs to the pan, along with any juices collected in the bottom of the bowl, and toss to incorporate them into the noodles.
- Add the remaining third of the seasoning sauce, along with the bean sprouts, scallion greens, and chopped peanuts, and cook, tossing, until they are mixed in and barely heated, about 30 seconds.
- Quickly transfer the noodles to the platter, mounding them at one end. Mound the reserved bean sprouts next to the noodles, and arrange the reserved lime wedges next to the bean sprouts.
- Sprinkle the peanuts on the noodles in a stripe next to the bean sprouts.
- Serve hot, passing the small bowls of fish sauce, sugar, and crushed red pepper so that guests can flavor their portions to taste.

## Nutrition Facts



### Properties

Glycemic Index:179.55, Glycemic Load:79.46, Inflammation Score:-10, Nutrition Score:49.962173793627%

### Flavonoids

Hesperetin: 28.81mg, Hesperetin: 28.81mg, Hesperetin: 28.81mg, Hesperetin: 28.81mg Naringenin: 2.28mg, Naringenin: 2.28mg, Naringenin: 2.28mg, Naringenin: 2.28mg Kaempferol: 0.34mg, Kaempferol: 0.34mg, Kaempferol: 0.34mg, Kaempferol: 0.34mg Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg Quercetin: 1.68mg, Quercetin: 1.68mg, Quercetin: 1.68mg, Quercetin: 1.68mg

### Nutrients (% of daily need)

Calories: 1232.6kcal (61.63%), Fat: 43.03g (66.2%), Saturated Fat: 7.59g (47.46%), Carbohydrates: 192.74g (64.25%), Net Carbohydrates: 173.43g (63.06%), Sugar: 53.97g (59.97%), Cholesterol: 186mg (62%), Sodium: 3256.1mg (141.57%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 31.59g (63.19%), Vitamin A: 9208.65IU (184.17%), Manganese: 2.29mg (114.72%), Selenium: 75.68µg (108.11%), Vitamin K: 111.67µg (106.35%), Vitamin E: 13.81mg (92.08%), Fiber: 19.31g (77.26%), Phosphorus: 580.68mg (58.07%), Vitamin B6: 1.12mg (56.1%), Iron: 9.6mg (53.34%), Magnesium: 208.78mg (52.2%), Vitamin B3: 9.68mg (48.42%), Copper: 0.9mg (45.19%), Vitamin B2: 0.7mg (41.11%), Potassium: 1344.52mg (38.41%), Vitamin C: 30.55mg (37.03%), Folate: 137.57µg (34.39%), Zinc:

4.28mg (28.56%), Calcium: 254.71mg (25.47%), Vitamin B1: 0.36mg (24.04%), Vitamin B5: 2.1mg (21.05%), Vitamin B12: 0.58µg (9.74%), Vitamin D: 1µg (6.67%)