Who needs takeout when this easy Pad Thai recipe is ready in just 25 minutes? My lightened up version has that signature sweet-and-tangy flavor, along with rice noodles, bean sprouts, tender shrimp, and scrambled eggs. Customize it with your favorite protein! I love Thai food, so it’s no surprise that I’m a big fan of Pad Thai, or Thai stir-fried rice noodles. Thai cuisine is prized for its perfect balance of the four main tastes: hot, sour, salty, and sweet. Pad Thai is no exception, with each of those flavors represented in this dish. Like Thai Basil Chicken and Bang Bang Chicken Salad, it’s one of those recipes that’s more than the sum of its parts. When simple ingredients come together to create a delicious dish and it’s done in under 30 minutes, that’s a weeknight win! Everything about making Pad Thai is easy, including the ingredient list! Scroll down to the recipe card below for exact measurements. Fish sauce is one of the key elements in Pad Thai sauce; without it, you’ll have a delicious noodle dish, but it won’t have that authentic flavor. If you’re okay with this, you can substitute soy sauce, coconut aminos, or tamari. Another option is vegan fish sauce, which has that fish sauce flavor without the actual fish, making it suitable for anyone with allergies. Here’s a quick overview of the steps involved in making Pad Thai. See the recipe card below for more detailed instructions. For a takeout-at-home dinner, pair this Pad Thai recipe with Shrimp Egg Rolls, Asian Cabbage Mango Slaw, or other Asian-inspired favorites. Post a pic and mention @skinnytaste or tag #skinnytaste! Subscribe to my weekly email newsletter for a FREE and you'll get the latest meal ideas & new recipes every week! Please check the following to indicate you would like to receive emails from Skinnytaste. We use Mailchimp as our marketing platform. By clicking below to subscribe, you acknowledge that your information will be transferred to Mailchimp for processing. Learn more about Mailchimp's privacy practices here. You can unsubscribe at any time by clicking the link in the footer of our emails. Stay up to date wherever you are!