

# Shrimp Pad Thai

## Ingredients:

- ✓ 12 ounces wide rice noodles
- ✓ 6 tbsp soy sauce
- ✓ 3 tbsp white vinegar
- ✓ 4.5 tbsp honey
- ✓ 1 ½ tbsp crushed red pepper
- ✓ 2 lbs shrimp
- ✓ 4 tbsp peanut oil
- ✓ 6 tbsp garlic
- ✓ 4 tbsp butter
- ✓ 4 eggs, beaten
- ✓ 2 cups chopped bok choy or bean sprouts
- ✓ 1/3 cup chopped peanuts



Total Time: 40 minutes Servings: 4

## Directions:

1. Cook the rice noodles according to packaged directions.
2. To make the sauce. In a small bowl, combine the soy sauce, fish sauce, vinegar, honey, and chili flakes.
3. Heat the olive oil in a large skillet over medium heat. When the oil shimmers, add the shrimp and sear on both sides until pink, 2-3 minutes.
4. If using bok choy remove the shrimp and cook the bok choy. Then, add the butter, garlic, a pinch of both chili flakes and black pepper. Continue to cook the shrimp in the butter until the garlic begins to caramelize and turn light golden brown, another 1-2 minutes.
5. Add the noodles and sauce, tossing to combine. Cook until the noodles are warmed through and begin soaking up the sauce, about 1 minute. Push the noodles to one side of the skillet and add the eggs to the other side. Let cook until the edges start to set, 1 minute. Roughly scramble the egg, then toss with the noodles. Remove from the heat. Add the bean sprouts and green onions, toss to combine.