

## **Pad Thai with Shrimp and Peanuts**

### Ingredients:

8 oz. rice noodles  
1 tablespoon tamarind paste  
3 tablespoons fish sauce  
2 tablespoons palm sugar (or brown sugar)  
2 tablespoons vegetable oil  
8-10 large shrimp, peeled and deveined  
2 cloves garlic, minced  
2 eggs, lightly beaten  
1 cup bean sprouts  
4 green onions, sliced  
1/4 cup roasted peanuts, chopped  
1 lime, cut into wedges  
Chopped cilantro for garnish (optional)

### Instructions:

Prepare the Rice Noodles:

Soak the rice noodles in hot water for about 10-15 minutes until they are pliable but still slightly firm. Drain and set aside.

Prepare the Pad Thai Sauce:

In a small bowl, mix the tamarind paste, fish sauce, and palm sugar. Adjust the flavors to your taste by balancing the sweet, sour, and salty elements.

Cook the Shrimp and Vegetables:

Heat the vegetable oil in a wok or large skillet over medium-high heat.

Add the shrimp and minced garlic, stir-frying until the shrimp turn pink and are cooked through.

Push the shrimp to one side of the pan and pour the beaten eggs onto the other side. Scramble the eggs until they're cooked, then mix them with the shrimp.

Assemble the Pad Thai:

Add the soaked rice noodles to the wok or skillet with the shrimp and eggs.

Pour the prepared Pad Thai sauce over the noodles. Stir and toss everything together until the noodles are well coated with the sauce.

Add the Bean Sprouts and Green Onions:

Toss in the bean sprouts and sliced green onions. Stir-fry for an additional minute or until the vegetables are slightly cooked but still crunchy.

Serve:

Plate the Pad Thai and garnish with chopped roasted peanuts.

Serve with lime wedges on the side for squeezing over the dish and garnish with chopped cilantro, if desired.