



## Pad Thai

### Ingredients: (2 servings)

- 1 Tbsp vegetable oil
- 1 egg
- 8-10 shrimp, de-veined and shelled
- 3 cups rice noodles, softened in water (about ¼ package dried noodle sticks)
- 4 Tbsp Tamarind Sauce
- 2 stems of scallions or chives cut into 1-inch lengths
- ½ cup bean sprouts or thinly sliced cabbage
- ½ tsp paprika
- 1 wedge of lime
- 1 Tbsp ground roasted peanuts (optional)

### Cooking instructions:

1. Pour boiling water over dried noodles until covered. Let noodles soften for 10 minutes. Drain, rinse with cold water and set aside.
2. Heat wok or stir-fry pan until hot at med-high heat.
3. Add oil, then egg and scramble until cooked.
4. Add shrimp and cook until partially done (about 30 seconds).
5. Add noodles; toss until soft and noodles start to clump together (about 60-90 seconds).
6. Add Tamarind Sauce; stir until shrimp is cooked.
7. Add scallions, bean sprouts or cabbage, and paprika; mix until heated through (about 10 sec).
8. Serve with a wedge of lime and roasted peanuts.