

Recipe adapted from [Savory Sweet Life](#).



Shrimp Pad Thai

6 oz. rice stick noodles
1/3 c fish sauce
1/2 c palm sugar
1/2 c tamarind concentrate
8 cloves garlic, minced and divided
1/2 t red pepper flakes
6 T canola oil, divided
1 red onion, thinly sliced

1 lb. raw shrimp, peeled and deveined
1 egg
1/2 c green onion, whites and greens, sliced
1 c mung bean sprouts
1/2 c cilantro
1/2 c peanuts
1 lime cut into quarters or eighths

Soak the rice stick noodles according to package directions. Once complete, cut noodles in half with kitchen shears.

Heat a small sauce pan over medium heat and add fish sauce, palm sugar, tamarind, 4 cloves of minced garlic, and red pepper flakes. Cook until sugar has completely dissolved. Remove from heat and allow pad Thai sauce to cool for 10 minutes.

Heat 3 T oil in a wok and cook shrimp until pink and cooked through. Remove and set aside.

Heat remaining oil in wok and add red onions and garlic and stir for a minute. Next add the noodles and stir for another minute before adding 3 to 4 tablespoons of reserved pad Thai sauce. Continually stir until well coated then add the shrimp and cook for 2 to 3 minutes.

Move the noodles and shrimp to one side of the wok and crack the egg on the other side. Scramble the egg and cook for 30 seconds. Next add mung beans, green onions and mix everything together.

Test to see if the noodles are cooked through (if not, fry another minute or so). Add more pad Thai sauce if desired—to taste.

Remove from heat and serve with a garnish of fresh cilantro, peanuts and a wedge of lime.