



Pad Thai

Ingredients

- 8 ounce flat rice noodles
- 3 T oil
- 8 ounce uncooked shrimp
- 4 ounces extra-firm tofu , cut into small pieces
- 1 cup shredded carrots
- 3 cloves garlic , minced
- 3 eggs
- 1 cup fresh bean sprouts
- 3 green onions , chopped
- 1/2 cup dry roasted peanuts, chopped
- 2 limes, juiced
- ½ cup fresh cilantro

For the Pad Thai sauce

- 3 T fish sauce
- 1 T low-sodium soy sauce
- 5 T light brown sugar
- 2 T rice vinegar
- 1 T Sriracha hot sauce , or more, to taste
- 2 T creamy peanut butter

Directions

- Cook noodles according to package instructions, just until tender. Rinse under cold water.
- Mix the sauce ingredients together. Set aside.
- Heat 1½ tablespoons of oil in a large saucepan or wok over medium-high heat.
- Add the shrimp, cook for 1-2 minutes
- Add tofu and carrots, sauté another 2 minutes
- Add garlic and cook for one more minute
- Push ingredients to the side of the pan, add a little more oil and add the eggs. Scramble, breaking them into small pieces with a spatula as they cook.
- Add noodles, sauce, bean sprouts and peanuts to the pan (reserving some peanuts for topping at the end). Toss everything to combine.
- Top with green onions, extra peanuts, cilantro and lime juice