



January 2022

Shrimp Pad Thai

This Pad Thai gets an extra kick of flavor with tamarind paste, a paste made from the pulp of the tamarind pod. It adds that distinctive tang found in Pad Thai with much more complexity than vinegar or citrus. This is a quick dish that comes together with some simple chopping and stirring so you can whip it up on a week night!

25

MINUTES

4

SERVINGS

15

INGREDIENTS

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SPICE LEVEL

Shrimp Pad Thai

INGREDIENTS

- 8 oz flat rice noodles/rice stick
- 2 tbsp tamarind paste
- 3 tbsp hot water
- 3 tbsp fish sauce
- 2 tbsp Thai soy sauce
- 3 tbsp palm sugar
- 4 tbsp cooking oil
- 2 shallots, diced
- 3 garlic cloves, minced
- 8 oz peeled shrimp
- 3 eggs, beaten
- 1 c bean sprouts
- 1 scallion
- 1 lime
- 2 tbsp roasted peanuts

DIRECTIONS

1. Prepare rice noodles based on package instructions. Some require a quick boil while others will soften when submerged in hot water.
2. Make sauce: Mix tamarind paste with hot water. Combine fish sauce, Thai soy sauce, palm sugar, and tamarind water in a small bowl. Whisk to combine and set aside.
3. Heat oil in a pan over high heat and stir-fry shallots and garlic until fragrant. Add in shrimp and cook until shrimp is almost opaque.
4. Push all the ingredients to one side and pour in beaten eggs to quickly scramble.
5. Add bean sprouts, scallions, and rice noodles. Pour in the sauce and cook for a few more minutes until noodles are soft, mixing constantly to incorporate the sauce.
6. Serve and garnish with roasted peanuts, lime wedge, and more fresh bean sprouts!



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