

Shrimp Pad Thai

Authentic Shrimp Pad Thai recipe with rice noodles, eggs, and savory-sweet sauce. Ready in 30 minutes with simple pantry ingredients.

15 min

PREP

15 min

COOK

30 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 8 oz rice noodles
- 3 tbsp sunflower oil
- 3 clove garlic
- 8 oz shrimp
- 2 egg
- 1 cup bean sprout
- 1 bell pepper
- 3 scallion
- 1 cup peanut
- 2 lime juice
- 1 cup cilantro (coriander)
- 3 tbsp fish sauce
- 5 tbsp brown sugar
- 2 tbsp rice vinegar
- 1 tbsp hot sauce
- 2 tbsp peanut butter

Instructions

1 Prepare the noodles

Soak 8 oz rice noodles in warm water for 8-10 minutes until they are flexible but still firm to the touch. Drain and rinse with cold water to stop the cooking process.

2 **Make the pad thai sauce**

Whisk together 3 tbsp fish sauce, 5 tbsp soy sauce, 2 tbsp brown sugar, 2 tbsp rice vinegar, 1 tbsp sriracha, and 2 tbsp peanut butter in a small bowl until completely smooth and the sugar is dissolved.

3 **Prepare the ingredients**

Beat 2 eggs in a small bowl and set aside. Mince 3 cloves garlic and slice 1 bell pepper into thin strips. Chop 3 green onions and roughly chop 1 cup peanuts.

4 **Start cooking**

Heat 3 tbsp vegetable oil in a large wok or skillet over high heat until the oil shimmers and begins to smoke slightly, about 2-3 minutes.

5 Add minced garlic to the hot oil and stir constantly for 15 seconds until fragrant but not browned.

6 Add 8 oz shrimp and bell pepper strips to the wok. Stir-fry for 2-3 minutes until shrimp turn pink and are just cooked through.

7 Push the shrimp mixture to one side of the wok. Pour beaten eggs into the empty space and scramble for 30-45 seconds until just set but still slightly wet.

8 **Combine everything**

Add drained noodles and the prepared sauce to the wok. Toss everything together vigorously for 2-3 minutes until noodles are evenly coated and heated through.

9 Add 1 cup bean sprouts and half of the chopped peanuts. Toss for 30 seconds until bean sprouts are just warmed but still crisp.

10 Remove from heat and transfer to serving plates immediately. Garnish with remaining peanuts, sliced green onions, and serve with lime wedges on the side.

Tips

Soak rice noodles in warm water until flexible but still firm to the bite - they'll finish cooking in the wok and become mushy if oversoaked initially.

Use the highest heat your stove allows for authentic wok hei (breath of the wok) flavor, which gives restaurant-style Pad Thai its distinctive smoky taste.

Prep all ingredients before you start cooking since the actual stir-frying happens very quickly - have everything measured, chopped, and within arm's reach.

Push cooked ingredients to one side of the wok before adding eggs, allowing them to set slightly before scrambling for better texture and distribution.

Toast whole peanuts in a dry pan for 2-3 minutes before crushing for deeper, more complex nutty flavor in your finished dish.

Add bean sprouts during the last 30 seconds of cooking to maintain their signature crunch - overcooking makes them limp and watery.

Taste your sauce before adding it to the noodles and adjust the sweet-sour-salty balance, as brands of fish sauce and vinegar vary in intensity.