

Karidesli Pad Thai

Authentic Shrimp Pad Thai recipe ready in 30 minutes. Traditional Thai stir-fried rice noodles with shrimp, eggs, peanuts, and tangy pad thai sauce.

15	15	30	4	Easy
HAZIRLIK DK	Pİ?IRME DK	TOPLAM DK	PORSİYON	ZORLUK

Karidesli Pad Thai

Malzemeler

- 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

Yapılı???

- Prepare the noodles**

Soak 8 oz rice noodles in warm water for 30 minutes until softened, then drain and set aside.
- Make the pad thai sauce**

Whisk together 5 tablespoons fish sauce, 2 tablespoons soy sauce, 1 tablespoon brown sugar, and 2 tablespoons rice vinegar in a small bowl until the sugar dissolves completely.
- Prepare the aromatics**

Mince 3 cloves garlic and slice 1 red bell pepper into thin strips. Beat 2 eggs in a small bowl and set aside.
- Cook the shrimp**

Heat 2 tablespoons vegetable oil in a large wok or skillet over high heat until shimmering. Add 8 oz shrimp and cook for 1-2 minutes per side until pink and cooked through, then transfer to a plate.

5 Cook aromatics and eggs

Add minced garlic to the hot wok and stir-fry for 15 seconds until fragrant. Push garlic to one side, add beaten eggs to the empty side, and scramble for 30 seconds until just set.

6 Add noodles and sauce

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

7 Finish and serve

Return cooked shrimp to the wok along with sliced bell pepper and 1 cup bean sprouts. Stir-fry for 1 minute until vegetables are crisp-tender.

8 Remove from heat and garnish with 3 sliced green onions and crushed peanuts. Serve immediately with lime wedges.

?puçlar?

Cook rice noodles just until tender, not mushy - they'll continue cooking when stir-fried with other ingredients. Rinse with cold water immediately after cooking to stop the cooking process.

Have all ingredients prepped and ready before you start cooking, as Pad Thai comes together very quickly once you begin. This includes having your sauce mixed and all vegetables chopped.

Use the highest heat your stove can provide for authentic wok hei (breath of the wok) flavor. A large skillet works if you don't have a wok, but avoid overcrowding.

Don't move the eggs around too much when they first hit the pan - let them set slightly before scrambling them into small pieces for the best texture.

Squeeze lime wedges just before eating rather than adding lime juice during cooking - the fresh citrus brightens all the flavors and provides the perfect finishing touch.

Toast your peanuts lightly in a dry pan before chopping for enhanced flavor and crunch. Store-bought roasted peanuts work well too.

If you can find tamarind paste, substitute 2 tablespoons for the rice vinegar to achieve more authentic flavor - look for it in Asian grocery stores.

Control the spice level by adjusting the amount of sriracha in the sauce, and always have extra on the side for those who like it hotter.