



Shrimp Pad Thai

★★★★☆

You can make this yummy Thai classic in no time. Find fish sauce and chili garlic sauce in the Asian foods aisle of your grocery store. —Elise Ray, Shawnee, Kansas

TOTAL TIME: Prep/Total Time: 30 min.

YIELD: 4 servings.

Ingredients

4 ounces uncooked thick rice noodles

1/2 pound uncooked small shrimp, peeled and deveined

2 teaspoons canola oil

1 large onion, chopped

1 garlic clove, minced

1 large egg, lightly beaten

3 cups coleslaw mix

4 green onions, thinly sliced

1/3 cup rice vinegar

1/4 cup sugar

3 tablespoons reduced-sodium soy sauce

2 tablespoons fish sauce or additional reduced-sodium soy sauce

2 to 3 teaspoons chili garlic sauce

2 tablespoons chopped salted peanuts

Chopped fresh cilantro leaves

Directions

1. Cook noodles according to package directions.

2. In a large nonstick skillet or wok, stir-fry shrimp in oil until shrimp turn pink; remove and set aside. Add onion and garlic to the pan. Make a well in the center of the onion mixture; add egg. Stir-fry for 2-3 minutes or until egg is completely set.

3. Add the coleslaw mix, green onions, vinegar, sugar, soy sauce, fish sauce, chili garlic sauce and peanuts; heat through. Return shrimp to the pan and heat through. Drain noodles; toss with shrimp mixture. Garnish with cilantro.

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