

Shrimp Pad Thai

Preparation time: 45 min

Difficulty: Easy

Ingredients

- Light Brown Sugar: 1 tablespoon
- Neutral Oil (Avocado or Canola): 2 tablespoons
- Rice Noodles: 8 ounces
- Salt: 1/2 teaspoon
- Shrimp (uncooked, peeled and deveined): 1 pound
- Soy Sauce: 1/4 cup
- large Eggs (whisked): 2



Preparation

This Shrimp Pad Thai is filled with delicious Asian flavors! Fresh shrimp, scallions, peanuts, rice noodles, all covered in a creamy sauce made with Pomì Tomato Sauce.

1. Cook the rice noodles according to package directions then drain and rinse well.
2. Heat a large skillet over high heat. Once the skillet is hot, add the oil then stir-fry the shrimp and garlic until the shrimp is fully cooked. Season with salt. Once the shrimp turn pink, move them to a plate.
3. Next, lower the heat to medium and add the whisked eggs to the skillet. Scramble until set, then move them to a plate.
4. Add the Pomì Tomato Sauce, soy sauce and light brown sugar. Stir to combine and allow to heat through.
5. Return shrimp to the skillet along with the scrambled eggs and noodles. Toss to combine.
6. Lastly, sprinkle the dish with chopped scallions, peanuts and cilantro.
7. Serve with lime.

For this recipe we used:

Tomato Sauce 1 cup

