

# PAD THAI

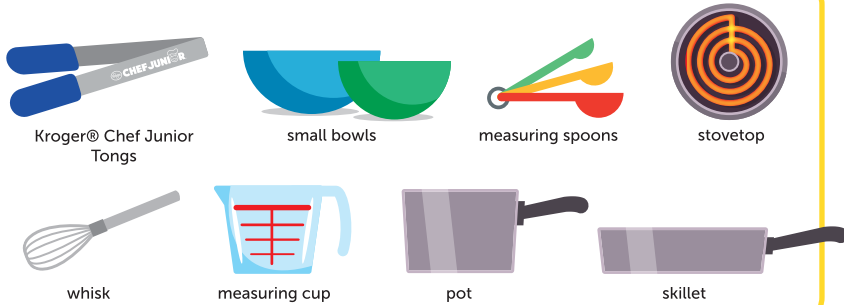


TRY IT AT HOME!

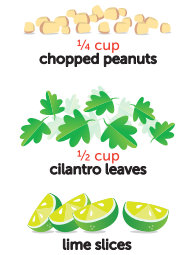
## WHAT YOU'LL NEED:

## FULL RECIPE

## INGREDIENTS:



## TOPPINGS



1

**Cook noodles** according to package directions. **Drain** and set aside.



2

In a small bowl, whisk together **brown sugar, lime juice and soy sauce.**

3 Tbsp soy sauce  
2 Tbsp brown sugar  
lime juice

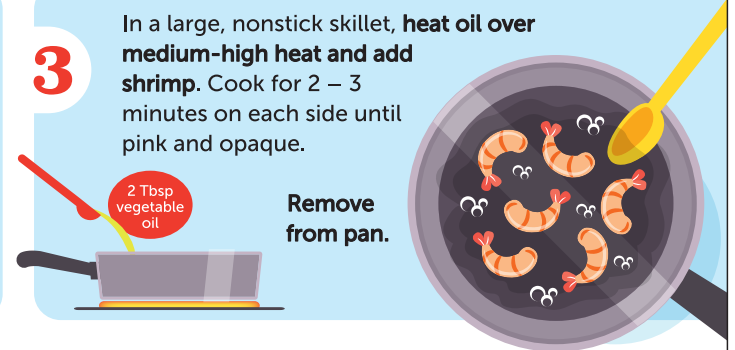


3

In a large, nonstick skillet, **heat oil over medium-high heat and add shrimp.** Cook for 2 – 3 minutes on each side until pink and opaque.

2 Tbsp vegetable oil

**Remove from pan.**



4

Add **scallion whites;** cook until fragrant (about 30 seconds).

scallion whites



scallion greens

Add **noodles, scallion greens, and sauce.**

**Cook, tossing constantly,** until noodles are soft (about 1 minute).

sauce

5

**Add shrimp and mix together.**



6

**Use your tongs to serve the noodles** with lime wedges, topped with cilantro and peanuts.

