

Shrimp Pad Thai

1/3 cup lime juice
1/3 cup water
3 tablespoons fish sauce
1 tablespoon rice vinegar
3 tablespoons brown sugar
¼ teaspoon cayenne pepper
4 tablespoons peanut oil or vegetable oil
8 ounces dried rice stick noodles, about ⅛ inch wide
2 large eggs
¼ teaspoon table salt
12 ounces medium shrimp (30-40 count), peeled and deveined
3 cloves garlic, pressed through garlic press or minced (1 tablespoon)
4 tablespoons minced onion
6 tablespoons chopped salted roasted peanuts
3 cups bean sprouts (6 ounces)
5 medium scallions, green parts only, sliced thin on sharp bias
¼ cup fresh cilantro leaves
lime wedges for serving

In a medium bowl, combine lime juice, water, fish sauce, rice vinegar, sugar, cayenne pepper, and 2 tablespoons vegetable oil.

Pour hot tap water over rice noodles in large bowl; let sit 20 minutes, then drain.

In a small bowl, beat eggs and add 1/8 teaspoon salt.

Heat 1 tablespoon vegetable oil in a large skillet over medium heat until oil is nearly smoking. Add shrimp and sprinkle with 1/8 teaspoon salt. Cook, stirring occasionally, until shrimp are opaque and pink. Remove from pan and set aside.

Add 1 tablespoon oil to now-empty pan, return to heat, and add onion and garlic. Cook for 2-3 minutes or until onion is softened. Add beaten eggs to pan, and cook, stirring constantly to scramble (20-30 seconds).

Add drained noodles to pan; stir to combine. Pour fish sauce mixture over noodles, tossing to combine. Add bean sprouts, cooked shrimp, and 1/4 cup peanuts and all but 1/4 cup scallions; toss to combine. Cook about two minutes, or until noodles are tender and Pad Thai is heated through.

Sprinkle Pad Thai with cilantro and remaining scallions. Serve with lime wedges.

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