

Paradise Pad Thai



Ingredients

One 12-oz. package rice noodles

1/4 cup fish sauce

1/4 cup rice vinegar

1/4 cup brown sugar

Juice and zest from one lime

1/2 tsp. red pepper flakes

1/4 cup vegetable oil

4 garlic cloves, minced

1 Tbsp. fresh ginger, minced

1 lb. medium shrimp, peeled and deveined

2 large eggs

1-1/2 cups fresh papaya chunks

1 cup bean sprouts

1/4 cup dry roasted peanuts, coarsely chopped

Fresh cilantro, chopped

Sliced lime

Directions

Bring a large pot of salted water to a boil. Add noodles and cook for 3 to 5 minutes or until noodles are al dente. Rinse under cold water, drain well, and set aside.

Combine fish sauce, vinegar, brown sugar, lime juice, and zest, plus red pepper flakes.

Heat oil in a large heavy skillet or wok over medium-high. Add garlic and ginger, and cook for 30 seconds or until fragrant, stirring continuously to prevent burning. Add shrimp and stir fry for 2 minutes or until shrimp turn pink. Move shrimp to one side of the skillet, add eggs, and scramble until done. Stir in rice noodles and liquid mixture. Toss until heated through.

Mix in fresh papaya chunks, transfer the noodle mixture onto serving plates, and then top with bean sprouts, peanuts, and fresh chopped cilantro. Garnish with sliced lime.