

SIMPLE SHRIMP PAD THAI

Total time: 30 min.

Ingredients:

8 OZ. UNCOOKED THICK RICE NOODLES
1 pound uncooked medium shrimp, peeled
and deveined
3 garlic cloves
2 TBS canola oil
2 eggs, beaten
1 cup marinara sauce
¼ cup reduced-sodium soy sauce

2 TBS brown sugar
¼ cup chopped dry roasted peanuts (I don't
chop them)
Fresh cilantro leaves
1 medium lime, cut in wedges
Asian hot chili sauce or hot pepper sauce,
optional

Instructions:

1. Cook noodles according to package directions.
2. While noodles cook, stir fry shrimp and garlic in oil in a large nonstick skillet or wok until shrimp turn pink. Remove and keep warm. Add eggs to skillet; cook and stir until set.
3. Add the marinara, soy sauce, and brown sugar; heat through. Return shrimp to pan, drain noodles toss with shrimp mixture.
4. Sprinkle with peanuts and cilantro. Serve with lime and hot sauce, if desired.

NOTE: I add additional vegetables to this dish during or right after the shrimp stir fry stage – I use broccoli, carrots, snow peas, green peas, celery, etc. – whatever I have on hand to make this a complete meal. Stir fry the vegetables, and remove, then add the eggs.

ANOTHER NOTE: This is also delicious with chicken. I use the frozen boneless chicken breasts. Partially thaw them in the microwave then pound them with a meat tenderizer to about ¼ inch thickness. As with the shrimp, cook the breasts with the garlic in oil , etc.