

## Pad Thai Shrimp and Rice Noodles



### Ingredient List:

- 3/8 C. **Pad Thai Sauce** (see mix below)
- 4 oz. Shrimp, shelled & de-veined (60 count)
- 6 oz. Rice noodles, medium wide re-hydrated
- 1 oz. Red onions, sliced 1/4" (1/4 C.)
- 1 oz. Thai basil, sliced 1/4"
- 3 oz. Bean sprouts 2 C.
- 1 oz. Green onions, 2" bias cut
- 1/4 C. Water
- 1 tsp. Roasted peanut crushed
- 1 Tbsp. Cilantro, chopped
- 2 Tbsp. Corn oil

Garnish with lime wedge



1. Soak rice sticks in warm water about an hour until softened. Rinse and drain then add 1 Tbsp. oil to about 2 lbs. of noodles to prevent clumping, cover and refrigerate.
2. See instruction below in mixing **Pad Thai Sauce**.
3. Add 2 Tbsp. oil to hot griddle or wok and sear shrimp for 1 minute then add onions. Sauté 30 seconds, add rice sticks then 1/2 C. water. Cover and let rice sticks steam 1-2 minutes until noodles become soft and translucent.
4. Add **Pad Thai sauce**, basil, and 3/4 of the bean sprouts (save some for garnish) toss until steaming hot.
5. Add green onions (save a few pieces for garnish) toss well and remove.
6. Garnish with remaining green onions, bean sprouts, crushed peanuts, cilantro and a lime wedge.

Note: This recipe uses medium wide rice sticks, thinner rice sticks may be used and it cooks in less time. However, different brands required different cooking time it is best to test the cooking time for the brand you use.

Note: Starport Foods no longer produces Thai Peanut Sauce because of our nut free production facility. The mix of **Kung Pao Sauce**, **Sweet and Sour Sauce**, creamy peanut butter and fish sauce makes a delicious substitute.

### To make Pad Thai Sauce:

4 C. **General Kung Pao Sauce** (Starport 345), 4 C. **Sweet & Sour Sauce** (Starport 215), 2 C. Fish Sauce, and 4 C. Peanut butter, smooth, Mix well cover and refrigerate.