

Plate Dream

Easy Shrimp Pad Thai – Ready in 30 Minutes

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Thai** Cuisine

Ingredients

Main Ingredients

- [ ] 8 oz flat rice noodles
- [ ] 1 lb medium shrimp, peeled and deveined
- [ ] 2 tbsp vegetable oil
- [ ] 3 cloves garlic, minced
- [ ] 2 shallots, thinly sliced
- [ ] 1 cup bean sprouts
- [ ] 1/4 cup roasted peanuts, coarsely crushed
- [ ] 2 green onions, sliced
- [ ] 1 lime, cut into wedges
- [ ] 2 tsp chili flakes (optional)
- [ ] Fresh cilantro leaves for garnish

For the Sauce

- [ ] 3 tbsp tamarind paste
- [ ] 2 tbsp fish sauce
- [ ] 1 tbsp palm sugar (or brown sugar)
- [ ] 1 tbsp soy sauce

Instructions

1. Soak rice noodles in warm water for 8-10 minutes until pliable, then drain and set aside.
2. In a small bowl whisk tamarind paste, fish sauce, palm sugar, and soy sauce until smooth.
3. Heat oil in a wok over medium-high heat. Add garlic and shallots; sauté until fragrant, about 30 seconds.
4. Add the shrimp, spreading them in a single layer. Cook 2-3 minutes, turning once, until pink and just cooked through.
5. Push shrimp to the side, pour the sauce into the wok, and let it bubble briefly. Toss in the noodles, coating them evenly.
6. Stir in bean sprouts, green onions, and half the peanuts. Cook for another minute, then remove from heat.
7. Serve immediately, garnished with remaining peanuts, cilantro, lime wedges, and a sprinkle of chili flakes if you like a touch of heat.

Nutrition per serving

420 kcal	28 g	48 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the noodles seem dry, add a splash of water while tossing.
- Taste the sauce before adding to the wok; adjust sweetness or salt as needed.
- For extra depth, drizzle a tiny drizzle of sesame oil at the end.