

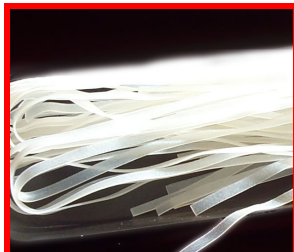
Pad Thai Shrimp Rice Noodles



Ingredient List:

- 3/8 C. **Pad Thai Sauce** (see below mix)
- 4 oz. Shrimp, shelled & de-veined, marinated
- 6 oz. Rice sticks, re-hydrated (2 C.)
- 1 oz. Red onions, 1/4" slices 1/4 C.
- 1 oz. Thai basil, sliced
- 3 oz. Bean sprouts 2 C.
- 1 oz. Green onions, 2" slant cut
- 1/4 C. Sherry wine, broth or water
- 1 tsp. Roasted peanut crushed
- 1 Tbsp. Cilantro, chopped
- .6 oz. Vegetable oil 2 Tbsp

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, and marinating shrimp.
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 wine or broth. Cover and let rice sticks steam 1-2 minutes until noodles become 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 thick 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.

To make Pad Thai Sauce:

5 C. Cilantro Peanut Sauce (Starport 222), 5 C. General Kung Pao Sauce (Starport 345), 5 C. XO Sweet Teriyaki (Starport 217), 2-1/2 C. Fish Sauce (Starport 227), 7-1/2 C. Sweet & Sour Sauce (Starport 215). Mix well cover and refrigerate.

Marinate Prawns: For each pound of prawns, thoroughly mix 0.4 oz. (1Tbsp.) **Marinade Seasoning (Starport 356)**, 0.8 oz. (2-1/2 Tbsp.) oil and 0.8 oz. (2 Tbsp.) water. Add in prawns marinate for 15-30 minutes.