



Sweet & Spicy Shrimp Pad Thai

Recipe courtesy of UConn Dining Services | dining.uconn.edu/recipes
Makes 4

Ingredients

- 1 red pepper thinly sliced.
- 1 Spanish onion thinly sliced.
- 2 carrots
- 4 oz broccolini
- 3 tsp canola oil
- 8 oz rice noodles
- 12 oz shrimp
- 1 teaspoon Japanese 7 spice
- 4 ounces vegetable stock

Pad Thai Sauce

- 1/3 cup sun butter
- 2 teaspoons soy sauce
- 2 teaspoon lime juice
- ½ teaspoon sriracha
- 4 teaspoons rice vinegar
- 2 teaspoons garlic, chopped
- 2 teaspoons ginger, grated
- 2 teaspoons fish sauce

Garnishes

- Thai Basil
- 4 scallions, thinly sliced
- 14 oz can coconut milk
- ¼ cup confectionary sugar
- 1 lime

Instructions

1. Open can of coconut milk, scoop out coconut fat from top of can and place in small mixing bowl. Add confectionary sugar and juice from lime and mix with a wire whisk. Set aside.
2. In another small mixing bowl mix together pad Thai sauce ingredients with wire whisk until well combined. Set aside.
3. Peel carrots, discard peels. Continue to use your peeler on carrots to make long carrot “noodles”.
4. Cut tops off broccolini and cut into smaller pieces, set aside. Cut off bottom of the broccolini stems, discard. Using your peeler on the broccolini stems, repeat the same process as the carrots.
5. Bring to boil 1 quart of water. Place rice noodles in a bowl. Once water is boiling, pour over noodles and let soak until needed.
6. In medium sauté pan, heat 1 teaspoon oil over medium heat. Place shrimp in pan and season with Japanese 7 spice. Cook shrimp for 1-2 minutes on each side, or until pink. Set aside.
7. Heat remaining 2 teaspoons oil in large sauté pan. Add all vegetables and sauté for 3-4 minutes until tender. Push vegetables towards top of sauté pan and add pad Thai sauce and vegetable stock. Using tongs, stir together sauce and stock until well combined. Push vegetables into sauce and toss until well mixed.
8. Strain rice noodles and add to vegetables and sauce. Toss everything to combine.

Plating

1. Divide noodles and vegetables into four serving bowls. Garnish each bowl with sliced scallions.
2. Divide shrimp evenly and place in a line across center of bowl. Using a spoon, pour coconut lime sauce over shrimp.
3. Finish garnishing with Thai basil.