



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 teaspoons lime juice
- 1/2 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
- 1/4 cup confectionary sugar
- 1 lime

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Instructions

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