



#### In your box

- 2 Garlic Cloves
- 2 Green Onions
- ½ oz. Roasted Peanuts
- ¼ oz. Cilantro
- 1 Lime
- 8 oz. Shrimp
- 5 oz. Rice Noodles
- 3 oz. Matchstick Carrots
- 4 fl. oz. Sweet Chili Sauce
- .37 fl. oz. Hot Chili Oil



## Shrimp Pad Thai

with carrots, roasted peanuts, and cilantro

NUTRITION per serving—Calories: 618, Carbohydrates: 93g, Fat: 16g, Protein: 22g, Sodium: 1277mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients  
*\*Nutritional information may vary if you upgraded your meal*

Prep & Cook Time  
20-30 min.

Cook Within  
3 days

Difficulty Level ● ● ● ● ●  
Intermediate

Spice Level ● ● ● ● ●  
Medium

## ① You will need

Olive Oil, Salt

Medium Pot, Colander, Medium Non-Stick Pan

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Bring a medium pot of **water** to a boil
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **green onions**



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### Prepare the Ingredients

- Mince **garlic**.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Coarsely chop **peanuts**.
- Stem and coarsely chop **cilantro**.
- Quarter **lime**.
- Pat **shrimp** dry, and season with  $\frac{1}{4}$  tsp. **salt**. *If you received 16 oz. shrimp, season with  $\frac{1}{2}$  tsp. salt.*



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### Cook the Noodles

- Add **noodles** to boiling water and stir often until just tender, 3-4 minutes.
- Reserve  $\frac{1}{4}$  cup **pasta cooking water**. Drain noodles in a colander, rinsing with cold water to stop the cooking process.
- Return noodles to pot and set aside.



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### Cook the Shrimp

- Heat 1 tsp. **olive oil** in a medium non-stick pan over medium-high heat.
- *If you received 16 oz. shrimp, use a large non-stick pan.*
- Add **shrimp** to hot pan and cook undisturbed until seared on one side, 2-3 minutes.
- Flip, and cook until shrimp reaches a minimum internal temperature of 145 degrees, 1-2 minutes.
- Transfer shrimp to a plate.
- Wipe pan clean and reserve.



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### Start the Pad Thai

- Return pan used to cook shrimp to medium-high heat and add 1 tsp. **olive oil**.
- Add **garlic, white portions of green onions, and matchstick carrots** to hot pan. Stir until aromatic, 45-60 seconds.



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### Finish the Pad Thai

- Add **noodles, shrimp, sweet chili sauce, chili oil** (to taste) and a pinch of **salt** to pan. Stir until combined and heated through.
- *If pad thai is too dry, add half the reserved pasta cooking water. Then add remaining pasta cooking water 1 Tbsp. at a time until desired consistency is reached.*
- Plate dish as pictured on front of card, garnishing with **peanuts, green portions of green onions, cilantro**, and squeezing **lime quarters** over to taste. Bon appétit!