

Treasure Barrel

Shrimp Pad Thai – Easy 30-Minute Recipe

15 min Prep time	**15 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Thai** Cuisine

Ingredients

Main Ingredients

- [ ] 8 oz flat rice noodles
- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 2 tbsp vegetable oil
- [ ] 3 cloves garlic, minced
- [ ] 2 tbsp fish sauce
- [ ] 2 tbsp tamarind paste
- [ ] 1 tbsp palm sugar
- [ ] 2 tbsp lime juice
- [ ] 1 cup bean sprouts
- [ ] 2 green onions, sliced
- [ ] 1/4 cup crushed peanuts
- [ ] Fresh cilantro leaves for garnish

Sauce

- [ ] 3 tbsp soy sauce (or tamari for gluten-free)
- [ ] 1 tbsp oyster sauce
- [ ] 1 tsp chili flakes (optional)
- [ ] 1/4 cup warm water

Instructions

1. Soak the rice noodles in warm water for 8-10 minutes until just pliable; drain and set aside.
2. In a small bowl, whisk together tamarind paste, palm sugar, fish sauce, soy sauce, oyster sauce, chili flakes, lime juice, and warm water.
3. Heat 1 tbsp oil in a wok over medium-high heat. Add the shrimp and stir-fry for 2-3 minutes until pink; remove and set aside.
4. Add remaining oil and garlic; sauté quickly until fragrant, then pour in the sauce mixture and let it bubble for 30 seconds.
5. Add the drained noodles, tossing to coat evenly. Return the shrimp, bean sprouts, and green onions; stir-fry for another minute.
6. Remove from heat, plate, and garnish with crushed peanuts, cilantro, and an extra squeeze of lime. Serve immediately.

Nutrition per serving

420 kcal	28 g	45 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce thickens too much, add a splash more water to reach desired consistency.
- Taste and adjust sweetness or acidity before the final toss.
- For extra heat, toss in a pinch more chili flakes just before serving.