

Easy Prawn Pad Thai

Try this easy, tasty Pad Thai recipe. With fresh ingredients tossed together for a delicious homemade meal.

Serves: 4

Time: 30

Difficulty: Medium



INGREDIENTS

- 225g **Shore Mariner Raw Prawn Meat, thawed**
- 315 fresh or dried rice noodles
- 2 teaspoons vegetable oil
- 4 red or golden shallots
- 1 fresh red chillies, chopped
- 2 teaspoons garlic, crushed
- 2 tablespoons of fresh ginger
- 55g roasted peanuts, chopped
- 1 tablespoon sugar
- 4 tablespoons lime juice
- 3 tablespoons fish sauce
- 2 tablespoons soy sauce
- 55g bean sprouts
- Lemon wedges, to serve
- Lemon grass, to serve
- Chopped peanuts, to serve

METHOD

- Cook noodles according to packet instructions. Set aside for later.
- Heat oil in a frying pan or wok over high heat, add shallots, chillies, garlic, and ginger, and stir-fry for 1 minute. Add prawns and fry for 4 minutes or until cooked.
- Add noodles, peanuts, sugar, lime, fish, and soy sauces and stir-fry for 4 minutes or until cooked. Stir in bean sprouts, and cook for 1-2 minutes or until heated through.
- Serve with lemon wedges, chopped peanuts, and coriander on top.

COOKING TIP:

- To thaw prawns, cover & refrigerate overnight