

# Recipe of the Month – April 2024

## Shrimp Pad Thai

Serves: 6

Serving Size: 1x

Cost per Serving: \$

### Ingredients:

- 1 lb shrimp
- 2 cups rice noodles
- 2 cups bean sprouts
- 1/2 cup green onions
- 1/4 cup lime juice
- 2 Tbsp fish sauce
- 1 Tbsp sugar
- 1/2 cup peanuts
- 1/2 cup cilantro
- 1/2 cup lime wedges



### Directions:

1. Cook rice noodles according to package directions. Drain and rinse with cold water.
2. Heat oil in a large skillet over medium heat. Add shrimp and cook until pink, about 2-3 minutes. Remove and set aside.
3. In the same skillet, add rice noodles and cook for 2-3 minutes.
4. Add fish sauce, sugar, and lime juice. Stir to combine.
5. Add bean sprouts and green onions. Cook for 1-2 minutes.
6. Add the cooked shrimp back to the skillet. Stir to combine.
7. Garnish with peanuts, cilantro, and lime wedges.

**Nutrition Facts per Serving:** 450 calories, 15g total Fat (3g saturated fat),

120mg Cholesterol, 100mg Sodium, 45g Carbohydrates, 5g Fiber, 10g Sugar, 22g Protein

*Recipe compliments of Ohio SNAP-Ed (Ohio State Extension) Celebrate Your Plate 2024 Calendar*

