

Pad See Yew



Ingredients:

6 tbsp Fish sauce	2 tbsp Miso paste
2 tbsp Oyster sauce	2 lbs Bok Choy, cut into 2" pieces
8 tsp Sugar	½ cup low sodium Soy sauce
1½ lbs dried Rice stick noodles	½ cup + 6 tbsp oil
1½ lbs shelled and deveined Shrimp	Salt
8 large Garlic cloves, minced	6 Eggs, beaten
6 Thai Bird Chiles – served on side	4 tbsp roasted Peanuts, chopped
Lime wedges	

Preparation:

In a bowl, mix fish sauce, Miso, oyster sauce, sugar and soy.
In large pot of boiling water cook Bok Choy until crisp tender about 2 min.
Transfer to a plate.
Add noodles to water and boil until firm but pliable, about 5 min.
Drain and rinse under cold water, shake out water.
Transfer to a bowl and toss with 2 tbsp oil.
Heat 2 tbsp oil in large nonstick skillet.
Add shrimp, season with salt and cook until pink about 2 min.
Add shrimp to Bok Choy.
Add remaining oil to skillet and heat until shimmer.
Add garlic and cook 30 sec.
Add eggs and cook over high heat for 30-45 sec until lightly scrambled.
Add noodles and toss.
Add fish sauce and toss.
Cook until liquid is gone – about 5 min.
Stir noodles once then cook until browned on bottom, 2-3 more min.
Add shrimp and Bok Choy, heat through.
Serve with chiles and limes.