

Thai-Style Spicy Shrimp and Noodles

Servings: 6

Source: Bon Appetit, March '05

Ingredients

- ½ cup Peanut Oil
- 36 Extra-Large Shrimp, Peeled, Deveined
- 6 large Garlic Cloves, Minced
- 3 tablespoons Hot Chili Paste (i.e. Sambal Oelek), Divided
- 2 cups Sliced Stemmed Shiitake Mushrooms
- 2 cups Asparagus, Diagonally Sliced In 1½" Pieces
- 2 cups Thinly Sliced Red Cabbage
- 1 cup Matchstick-Size Strips Peeled Carrots
- 1 cup Chopped Green Onions, Divided
- 12 oz Wide Thai Rice Noodles, Cooked & Drained As Per Pkg
- ½ cup Canned Unsweetened Coconut Milk
- ¼ cup Fresh Lime Juice
- 3 tablespoons Fish Sauce (i.e. Nam Pla or Nuoc Nam)
- 1 tablespoon Sugar
- ½ cup Chopped Roasted Peanuts
- ½ cup Chopped Fresh Cilantro
- 1 Lime, Cut Into 6 Wedges

Method

Heat ¼ cup oil in heavy large wok or deep skillet over high heat until just beginning to smoke. Add half of shrimp and garlic; saute until shrimp turns pink, about 1 minutes per side.

Stir in 1 tbsp hot chili paste. Transfer to large bowl. Repeat with remaining oil, shrimp, garlic, and 1 tbsp hot chili paste.

Add mushrooms, asparagus, cabbage, carrots, and ½ cup onions to wok. Stir 3 minutes. Transfer to bowl with shrimp. Add noodles to wok; stir to heat through. Return shrimp and vegetables to wok with noodles. Add coconut milk, lime juice, fish sauce, sugar, and remaining 1 tbsp hot chili paste; stir until heated through, about 3 minutes. Season with salt and pepper.

Divide mixture among 6 bowls. Sprinkle with peanuts, cilantro, and ½ cup onions. Garnish with lime wedges.

Notes

Don't overcook the noodles or they will fall apart during the next part — separate them immediately upon putting them in the water.

Corrected, 2026-07-26. <https://www.cdktichen.com/recipes/recs/435/Thai-Style-Spicy-Shrimp-And-No105279.shtml>