



AROUND THE WORLD RECIPES

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SHRIMP PAD THAI

(Recipe from delish.com)

PREP: 5-10 MIN
TOTAL: 20-25 MIN



INGREDIENTS

- 8 oz. wide rice or lo mein noodles
- 2 cloves garlic, minced
- 2 eggs, lightly whisked
- 2 tbsp. lime juice
- 1 lb. shrimp, peeled and deveined
- 2 tbsp. brown sugar
- 2 green onions, thinly sliced
- 1 tbsp. fish sauce
- 1/4 cup roasted peanuts, chopped
- 1 tbsp. soy sauce
- 1/4 tsp. cayenne pepper
- 2 tbsp. vegetable oil
- Salt and pepper
- 1 bell pepper, thinly sliced

DIRECTIONS

In a large pot of salted boiling water, cook noodles until al dente. Drain and set aside. In a small bowl, whisk together lime juice, brown sugar, fish sauce, soy sauce and cayenne pepper. Set aside.

In a large nonstick pan over medium-high heat, heat oil. Add bell pepper and cook until tender, about 4 minutes. Stir in garlic and cook until fragrant, about 1 minute. Add the shrimp and season with salt and pepper. Cook until pink, about 2 minutes per side. Push the shrimp and vegetables to one side of the pan and pour in the egg. Scramble until just set, then mix with the shrimp mixture. Add the cooked noodles and toss until combined. Pour in the lime juice mixture and toss until the noodles are coated.

Garnish with green onions and roasted peanuts before serving.



AROUND THE WORLD RECIPES *CONTINUED*

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FLUFFY COCONUT AND ALMOND MACAROONS (MAKES 9-10)

PREP: 10 MIN

TOTAL: 30-35 MIN

INGREDIENTS

- 7 oz. of shredded coconut
- 1/2 cup of condensed milk
- 3 tbsp. of sliced almonds
- 1 tsp. of vanilla
- 1 large egg white
- 1/8 tsp. of salt
- 1/4 cup of dark melting chocolate
- Parchment paper

DIRECTIONS

Preheat your oven to 325 degrees and add a sheet of parchment paper to a cookie sheet. In a medium bowl, stir together coconut, condensed milk, sliced almonds and vanilla. Set aside. In a separate small bowl, using a hand mixer or whisk, beat the egg white and salt until stiff peaks form. Add the egg mixture to the coconut mixture and stir to combine.

Using a spoon or your hands (recommend spraying with cooking spray), form little macaroon rounds and place them on the parchment paper about an inch apart from each other. Cook for 20-25 minutes or until the edges turn golden brown. Set aside to let them cool completely.

Melt the dark chocolate in a microwaveable medium bowl in 30-second intervals until melted. Dip each macaroon into the melted chocolate and lay back on the parchment paper. Let the chocolate harden at room temperature or put it in the fridge to speed up the process. Once the chocolate has hardened, enjoy!

