

## Chef Carol D's Pad Thai Soup

### Ingredients:

- 1 ½ tablespoons olive oil, divided
- 3 tablespoons shallots, diced  
(about 1 large shallot)
- 1 teaspoon garlic clove, minced  
(about 1 large clove)
- 1 tablespoon ginger root, peeled & minced
- 8 cups seafood stock
- 1 teaspoon brown sugar
- 8 ounces Halibut, thawed
- 5 ounces peeled & thawed shrimp, about 8 large
- 8 ounces rice noodles, cooked
- 2 cups fresh bean sprouts
- ¼ cup roasted unsalted peanuts
- 2 green onions, sliced
- 1 Fresno chili pepper, sliced thin (or red pepper for mild taste)
- ¼ cup fresh parsley, chopped



### Directions:

In a large sauce pan or Dutch oven on medium heat, sauté ½ tablespoon oil with shallots for 1 minute; add garlic & ginger and mix until fragrant, about 5 minutes. Add seafood stock and brown sugar, stir and bring to a boil; lower heat and simmer, covered for 20 minutes.

Cook rice noodles following package directions; set aside.

In a small skillet on medium-high heat, add ½ tablespoon olive oil. When oil is hot (test with a small drop of water, want to hear a sizzle), lay Halibut skin side down in skillet. Do not flip, just let it cook until an internal temperature of 145°F is reached. When fully cooked, halibut should easily lift out of pan with a metal spatula leaving skin behind. Set fish aside on a plate to cool and clean pan if using to cook shrimp. When fish has cooled, cut into 1 inch pieces.

In a small skillet on medium-high heat, add remaining ½ tablespoon oil. When oil is hot, add shrimp cooking one side for 2 minutes, then flip over cooking other side. Shrimp is done when it turns a light pink color, slightly browned and internal temperature reaches 145°F. Remove shrimp from pan & set aside.

Divide bean sprouts and noodles between bowls; fill bowls with broth, halibut and shrimp; add red pepper. Finally, sprinkle green onions, peanuts and parsley on top of bowls.

Serves 4