Quick Pad Thai

1pkg medium rice stick noodles

1c bean sprouts

1/3 c water

¼ c hoisin sauce

1/8 c lime juice

2T peanut butter

2t sriracha

3t oil

10 prawns, shelled and deveined

2 cloves garlic, minced

2t fresh ginger, minced

¼ c fresh cilantro or parsley

¼ c peanuts, chopped

Soak rice noodles in boiling water for 7min, add bean sprouts boil 3 more min. Drain and set aside. In mixing bowl whisk water, hoisin, lime juice, peanut butter and sriracha. Set aside. In lg skillet fry prawns, garlic and ginger in oil until prawns are done. Stir in sauce and noodles with bean sprouts. Cook until sauce is thickened. Serve topped with cilantro and peanuts.