



8 ounces rice noodles
2 tablespoons lime juice
2 tablespoons brown sugar
1 tablespoon fish sauce
1 tablespoon soy sauce
1/4 teaspoon cayenne pepper to taste
2 tablespoons olive oil

1 orange bell pepper sliced thin
2 garlic cloves minced
salt and pepper to taste
2 large eggs beaten
1 pound cooked shrimp
2 green onions sliced thin
1/4 cup roasted peanuts

Cook your rice noodles according to the directions on the package. 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 heat olive oil over medium-high heat.

Add the orange bell pepper and cook until tender about 4 minutes.

Stir in garlic and cook until fragrant about 1 minute. Season with salt and pepper.

Push the orange bell pepper and garlic to the side of the pan and pour in the eggs. Scramble the eggs until they are just set.

Mix the scrambled eggs with the orange bell pepper and garlic mixture.

Add shrimp and rice noodles to the pan and toss until combined.

Pour in the lime juice mixture and toss until the rice noodles are coated.

Garnish with green onions and roasted peanuts.

Serve