

Pad Thai - vegetarian

Ingredients:

8 oz extra-firm tofu
8 oz flat rice noodles
3 TBSP oil
2 eggs - beaten
1 red bell pepper - thinly sliced
2 carrots - cut into match stick size
3 cloves garlic - minced
1 cup fresh bean sprouts
3 green onions - sliced

Garnish

3 TBS dry roasted peanuts - chopped
¼ c fresh cilantro chopped
1 lime quartered

Pad Thai Sauce

6 TBSP Fish Sauce (vegetarian if appropriate)
2 TBSP soy sauce
½ cup brown sugar
2 TBSP rice vinegar
1 TBSP sriracha hot sauce or chili garlic sauce (adjust to taste)
3 TBSP lime juice
½ cup creamy peanut butter

Instructions:

1. Blend or whisk the sauce ingredients together. I recommend you do this ahead and let the ingredients come together in the refrigerator.
2. Press and drain the tofu at least 30 minutes. Cut into bite sized pieces. Pre-heat oven to 450 degrees.
3. Marinate the tofu in half of the Pad Thai Sauce for at least 5 minutes. Bake on parchment paper for about 15-20 minutes.
4. Meanwhile, cook noodles according to package instructions. Rinse under cold water.
5. Heat 1 TBSP oil in a large saucepan or wok.
6. Cook the eggs - scrambling into small pieces and remove from the pan.
7. Add 1 TBSP oil to the pan.
8. Cook bell peppers & carrots 3-5 min. Add garlic. Cook for 1 minute more..
9. Add noodles, ¼ of sauce, eggs, bean sprouts, tofu and ½ of green onions to the pan.
10. Garnish with cilantro, chopped peanuts and lime and serve with remaining ¼ recipe of sauce.

The story behind this recipe. I love Thai food and wanted to learn to make Pad Thai at home. Think of it as my sourdough recipe of the pandemic. My husband encouraged me by buying practically a pallet of pad thai noodles for my birthday last summer! I tried many online recipes and started to mix and match them. I finally wrote down my own recipe as I used my last package of birthday noodles!