

Serves: 2-4 | Prep: 10 mins | Cook: 15 Mins | Ready: 25 Mins



SAUCE

Rice Vinegar (6 tbsp)
Soy Sauce (5 tbsp)
Brown Sugar (6 tbsp)
Tamarind Paste (1/2 tsp)
Peanut Butter (1tbsp)
Fresh Ginger (2, 1 inch pieces)

OTHER

Rice Noodles (1 packet)
Green Onions (2-3 stalks)
Shallot (1 bulb)
Garlic (1 clove)
Shredded Carrots (1 cup)
Chopped Peanuts (1/2 cup)
Extra Firm Tofu (1 pack)
Chili Flakes (1 tbsp)
Olive Oil (approx 3 tbsp)
Garnish: fresh cilantro & lime

PAD THAI

PLANT BASED & VEGAN

1. Drain water from tofu, cut into bite sized cubes. Marinade tofu in 1 tablespoon of soy sauce, 1 tablespoon of olive oil, and 1 tablespoon of chilli flakes.
2. Boil water and set aside (you will pour this over the rice noodles to soften them before adding them to the skillet).
3. Start prep work: peel and finely chop the shallot & garlic clove, thinly slice the green onions, roughly chop peanuts, and peel the ginger pieces.
4. In a bowl, whisk together the sauce ingredients - soy sauce, rice vinegar, tamarina paste, brown sugar, and peanut butter. Finely grade in the fresh ginger and combine.
5. Pour boiling water over rice noodles and stir occasionally to avoid them sticking together.
6. Heat skillet over medium/medium high heat and add tofu. Gently toss tofu until lightly browned and cooked through. Remove from skillet and set aside. Wipe out any large remaining chunks of tofu in skillet so they don't burn.
7. Add 1 tablespoon of olive oil to skillet & reduce heat to medium/medium low. Add in shallots & garlic - stir for 1-2 minutes until lightly browned. Add shredded carrots and 1/2 of the chopped peanuts (save the rest for garnish). Saute for approx 2 minutes.
8. Add noodles to skillet and pour in sauce. Turn up the heat back to medium/medium high and simmer sauce until it thickens and clings to the noodles. Toss noodles in sauce. Service with tofu squares and garnish with fresh peanuts, cilantro and lime.

PRACTICE MAKES DELICIOUS - YOU'VE GOT THIS!