



Vegetable Pad Thai

serves 4

8 oz rice noodles
1 lime quartered
1 cup bean sprouts
4 large sprigs Thai Basil (reserve leaves, remove stems)
2 green onions (sliced)
4 radishes (peeled and sliced)
1 small cucumber (sliced)
1/2 cup cilantro leaves (torn, no stems)
1/2 cup of peanuts (roughly chopped)
10-12 oz extra firm tofu
2 teaspoons sesame seeds
red pepper flakes (optional)

Marinade/Sauce

1/2 cup Braggs Liquid Aminos
2 Tablespoons lime juice
1 Tablespoon toasted sesame oil or peanut oil
3 cloves garlic (mashed)
1/4 cup green onions (thinly sliced)
1 stalk lemon grass (mashed, then sliced)
2 Tablespoons fresh ginger (peeled and grated)
3 Tablespoons organic chunky peanut butter
2 teaspoons red pepper flakes (optional)

Pre-heat oven to 400 degrees

Tofu

Drain the tofu and pat dry with a paper towel. Cut into 1/2 inch strips. In a shallow baking dish combine liquid aminos, lime juice, sesame oil, garlic, ginger, lemon grass, green onions and red pepper flakes. Stir ingredients until well combined. Marinate tofu strips in sauce for at least 30 minutes or overnight, flipping tofu to coat both sides. Remove tofu, reserve marinade and place strips on a parchment lined baking sheet. Bake tofu for 15 minutes. When cool, cut tofu into bites sized cubes.

Rice Noodles

Before you start cooking the noodles, have all your ingredients prepped. Bring 4-5 quarts of water to a boil, add noodles and cook until tender. Drain and serve immediately.

Assembling

Divide warm noodles into 4 bowls. Drizzle a little marinade on noodles. Top with portions of cubed tofu, bean sprouts, green onions, cilantro, Thai basil leaves, radish and cucumber. Sprinkle chopped peanuts, sesame seeds and lime juice over bowls. To make the sauce, mix peanut butter into remaining marinade. Serve Pad Thai with lime wedges, peanut sauce and red pepper flakes on the side.

This recipe was developed by Chef Lisa Nunez-Hancock for a class offered with funding from Republic Services