

Pad Thai

35 minutes

Based on a recipe by Alexa Weibel

Ingredients (serves four)

20 ounces of fettucine-sized rice noodles
1 small head of napa cabbage
bean sprouts
1 block of firm tofu
2 cloves garlic
4 green onions
1 jar seasoning (rice vinegar, honey, can sugar, fish sauce, tamarind paste)
handful of cilantro
lime
2 eggs
1/2 tsp red chili flakes
1/2 cup roasted peanuts



Check out the video at <https://tobermorymeetingplace.com/food-programs/good-to-go/>

Instructions

1. Put a large pot of water on to boil. Wrap tofu in a clean towel and press as much water out as possible. Break it up into bite-sized pieces and set aside. Wash and spin dry napa cabbage and cut in 1/2" to 3/4" slices. Set aside.
2. Once water has come to a boil, remove from heat, drop in the rice noodles (ensuring that noodles are submerged), and soak until soft, 3 to 5 minutes. Take care to not over cook the noodles. Drain and drizzle peanut oil (or other light tasting oil) over the noodles to prevent sticking.
3. Slice green onions, and mince garlic.
4. Heat 3 tbsp of peanut (or other light-tasting oil) in a large skillet over medium-high heat. Add green onions and garlic and cook for 1 minute. Add the two eggs and scramble as they begin to set. When the egg is cooked through add napa cabbage and bean sprouts and cook until cabbage is wilted. Add tofu and cook for another 2 to 3 minutes. Add noodles and sauce and toss gently.
5. When noodles are warmed through, remove from heat and divide between 4 plates. Top with chopped peanuts, chopped cilantro, and a slice of lime.
6. Enjoy!