

Vegetable Pad Thai

with *Spicy Peanut Sauce*

Pad Thai is a classic dish that appears on restaurant menus around the globe. Unknown by most people, the dish is actually of Chinese origin, but became popular in Thailand in 1939 when the Prime Minister tried to unify the country with a dish that utilized foods grown by Thai farmers. To deliver a hint of spicy heat and straightforward chili flavor, we included Sambal Oelek, a popular Asian paste made from grinding chili peppers.



Ingredients

- 10 Ounces Tatsoi
- 3 Cloves Garlic
- 1-Inch Piece Ginger
- 2 Scallions
- 2 Tablespoons Peanuts
- 1 Bunch Cilantro
- 1 Lime
- 7 Ounces Rice Noodles
- 2 Tablespoons Mirin
- 4 Tablespoons Soy Sauce
- 2 Tablespoons Rice Vinegar
- 1 Tablespoon Sambal Oelek
- 1 Tablespoon Tamarind Concentrate
- 2 Teaspoons Sesame Oil
- ¼ Cup Peanut Butter

Makes 2 Servings

About 555 Calories Per Serving



Instructions



1

Prepare the ingredients:

Heat a medium pot of salted water to boiling on high. Wash and dry the fresh produce. Cut the tatsoi in half. Peel and mince the garlic and ginger. Slice the scallions. Roughly chop the peanuts and cilantro. Cut the lime into quarters.



2

Cook the noodles:

Add the **rice noodles** to the boiling water. Let stand 2 to 4 minutes, or until tender. Drain thoroughly and rinse under cold water.



3

Make the peanut sauce:

While the noodles cook, make the peanut sauce. In a small bowl, combine the **peanut butter, mirin, soy sauce, rice vinegar, tamarind concentrate, and sesame oil**. Add as much **sambal oelek** as you like, depending on how spicy you'd like it to be, tasting as you go. Whisk until well combined.



4

Cook the vegetables:

In a medium pan or wok, heat some oil on high until hot. Add the **scallions, ginger, and garlic**; cook 30 seconds to 1 minute, or until fragrant, stirring frequently. Add the **tatsoi and 1 tablespoon of water**; cook for 2 to 3 minutes, or until the tatsoi starts to wilt, stirring frequently.



5

Add the noodles & peanut sauce:

Rinse the **noodles** under water once more before adding them to the tatsoi-mixture along with the **peanut sauce, half the chopped peanuts, half the cilantro, and the juice of 2 lime wedges**. Stir until well combined. If necessary, add 1 to 2 tablespoons of water to create a creamier consistency.



6

Plate your dish:

Divide the pad thai between 2 bowls or plates. Garnish with the **remaining cilantro, chopped peanuts, and lime wedges**. Enjoy!