

Vegetable Pad Thai

with Tinkerbell Peppers, Peanuts & Thai Basil

Pad Thai is a popular stir-fried dish that combines chewy, absorbent rice noodles, flavorful sauce, eggs and vegetables. In this recipe, we're preparing a quick summer pad Thai with a hearty peanut-soy sauce and seasonal tinkerbell peppers, whose vibrant colors brighten up each bowl (alongside sweet carrots). Our garnishes of chopped peanuts and fragrantly spicy Thai basil perfectly complement the delicious sauce.

 **Blue Apron Wine Pairings**
Sort This Out Muscat Canelli, 2014



Ingredients

- 14 Ounces Wide Rice Noodles
- 2 Farm Eggs
- 6 Ounces Multicolored Tinkerbell Peppers
- 3 Cloves Garlic
- 2 Carrots
- 2 Limes
- 1 Bunch Thai Basil

Knick Knacks

- 2 Tablespoons Peanuts
- 2 Tablespoons Peanut Butter
- 1 1-Inch Piece Ginger
- ½ Cup Soy Glaze
- ½ Cup Sweet Chili Sauce

Makes: 4 servings | **Calories:** about 680 per serving
Prep Time: 15 minutes | **Cook Time:** 15-25 minutes

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp309

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Quarter the limes. Peel and finely chop the garlic and ginger. Cut off and discard the stem ends of the peppers; remove and discard any seeds, keeping the peppers intact. Cut the peppers into 1/4-inch-thick rings. Peel and grate the carrots on the large side of a box grater. Pick the basil leaves off the stems; discard the stems. Roughly chop the peanuts.

2



Beat the eggs & make the sauce:

Crack the **eggs** into a medium bowl; beat until smooth. Set aside. In a separate medium bowl, combine the **soy glaze, peanut butter, sweet chili sauce, the juice of 4 lime wedges** and **1/4 cup of water**; whisk until smooth.

3



Cook the noodles:

Add the **noodles** to the pot of boiling water. Cook, stirring occasionally, 5 to 7 minutes, until tender. Drain thoroughly and rinse under cool water for 30 seconds to 1 minute to stop the cooking process.

4



Cook the vegetables:

While the noodles cook, in a large pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic** and **ginger**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until softened and fragrant. Add the **peppers** and season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the peppers are slightly softened. Add the **carrots**; season with salt and pepper. Cook, stirring frequently 1 to 2 minutes, or until the carrots are slightly softened.

5



Add the eggs:

Using a spoon, move the vegetables to 1 side of the pot. Add 1 teaspoon of olive oil to the other side of the pot; once hot, add the **beaten eggs** and cook, frequently stirring the eggs, 1 to 2 minutes, or until just cooked through. Stir the vegetables and eggs to thoroughly combine.

6



Finish the pad thai & plate your dish:

Rinse the **cooked noodles** under warm water to loosen; drain thoroughly. Add the rinsed noodles and **sauce** to the pot of vegetables and eggs. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and heated through; season with salt and pepper to taste. Divide the finished pad thai between 4 dishes. Garnish with the **basil** (tearing any larger leaves just before adding) and **peanuts**. Serve with the **remaining lime wedges** on the side. Enjoy!