

VEGETARIAN PAD THAI

Ingredients:

14 oz. rice noodles

Peanut oil

14 oz. firm tofu, cut in ½" cubes

6 eggs

½ tsp. kosher salt

2 shallots, sliced

4 scallions, sliced

4 carrots, julienned

4 garlic cloves, diced

3 c. green cabbage, thinly sliced

8 oz. fresh bean sprouts

1 c. hot water

½ c. soy sauce

2 T. brown sugar

1.5 T. sriracha

1 T. Yondu (or other vegetarian fish sauce alternative)

Chopped peanuts, diced cilantro, and lime wedges, to serve



Directions:

1) Cook rice noodles according to package directions. Rinse in cold water and drain.

2) Heat ¼ c. peanut oil in a wok over high heat. Stir-fry tofu until golden brown and remove with a slotted spoon.

3) Whisk the eggs with the salt. Stir-fry the eggs in the wok. Remove eggs and put in a separate bowl.

4) Heat an additional ¼ c. of oil and stir-fry the shallots, scallions, carrots, and garlic for a couple minutes. Stir in the cabbage and bean sprouts.

5) Mix the sauce ingredients together. Stir the noodles, tofu, and eggs into the other ingredients in the wok and pour in the sauce. When everything is heated through, remove the wok from heat.

Serve topped with peanuts, cilantro, and squeezes of lime.

Allegro wine pairing: Viognier