



## rainbow vegetable pad thai;

1. (rayn-boh vehg-tuh-bull pad tie) *noun*. Rice noodles tossed with a variety of vegetables, crushed peanuts, and fresh herbs.
2. Produces 4 servings.
3. Preparation 60 mins.
4. Oven temperature set to --.

### Ingredients;

#### *Pad Thai*

- 4oz rice noodles
- 1 medium zucchini
- 1 bell pepper
- 1 small yellow onion
- 2 carrots
- 2 eggs, beaten
- $\frac{1}{2}$  c. chopped peanuts
- $\frac{1}{2}$  c. cilantro

#### *Sauce*

- 3 Tbsp. fish sauce
- 3 Tbsp. brown sugar
- 3 Tbsp. vegetable/chicken broth
- 2 Tbsp. white vinegar
- 1 Tbsp. soy sauce
- 1 tsp. chili paste (sambal oelek)
- 1 clove garlic, minced

### Instructions;

#### *Sauce*

1. Combine all ingredients of sauce in a jar, and shake to combine.

#### *Pad Thai*

2. Boil water and add noodles. Cook 1-2 minutes, until slightly before al dente. Drain, and immediately toss with oil to prevent sticking.
3. Spiralize vegetables, or chop into thin strips. Alternatively, chop into small pieces.
4. Heat a splash of oil in a pan, and add veggies. Stir fry 2-3 minutes until crisp (do not overcook). Transfer to dish and set aside.
5. Add another splash of oil to the pan, and add the noodles to the pan. Stir fry for a minute, then add sauce, and toss noodles to coat.
6. Push noodles aside and add beaten egg to the pan. Wait 30 seconds then toss together with noodles. Add vegetables and toss together.
7. Top with peanuts and cilantro, and serve immediately.