



Vegetarian Pad Thai

with Carrots & Peanuts



20-30min



2 Servings

Pad Thai is one of our favorite street foods to recreate at home. Typically, it requires a lot of ingredients, but you're in luck because we made a pared-down veggie version. It's OK if the noodles stick to the pan while stir-frying; it's supposed to get a little messy. And just like your favorite takeout, the leftovers will be great the next day!

What we send

- 4 oz carrot
- 1 bunch scallions (use $\frac{2}{3}$)
- garlic
- 1 oz salted peanuts ⁵
- $\frac{1}{2}$ oz fresh cilantro
- 2 oz tamari soy sauce ⁶
- 2 pkts Sriracha
- 2 oz brown sugar (use 3 Tbsp)
- 1 lime
- 7 oz pkg stir-fry noodles

What you need

- 2 large eggs ³
- kosher salt
- neutral oil

Tools

- box grater
- large nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Egg (3), Peanuts (5), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 890kcal, Fat 32g, Carbs 118g, Proteins 22g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Scrub **carrot**, then coarsely grate on the large holes of a box grater. Trim $\frac{2}{3}$ **of the scallions**, then thinly slice, keeping dark greens separate. Finely chop **2 teaspoons garlic**. Coarsely chop **peanuts**. Coarsely chop **cilantro leaves and stems** together.



4. Scramble eggs

In a small bowl, beat **2 large eggs** with a **pinch of salt**. Heat **2 teaspoons oil** in a large nonstick skillet over medium-high, tilting to coat skillet. Add eggs and cook, stirring gently, until scrambled, about 2 minutes. Transfer eggs to a cutting board and chop into small pieces if needed. Wipe out skillet.



2. Prep tamari sauce

In a small bowl, whisk **tamari**, **Sriracha**, **3 tablespoons brown sugar**, **juice from half of the lime** (about $1\frac{1}{2}$ tablespoons), **$\frac{1}{4}$ cup warm tap water**. Cut remaining lime half into wedges.



5. Cook aromatics

Heat **2 tablespoons oil** in same skillet over medium-high. Add **carrots**, **scallion whites and light greens**, and **chopped garlic**; cook, stirring constantly, until fragrant, about 1 minute. Season to taste with **salt**. Add **noodles** and **tamari sauce** to skillet. Cook, tossing, until liquid is nearly evaporated and noodles are coated in sauce, 5-7 minutes.



3. Cook noodles

Add **noodles** to boiling water and cook, stirring occasionally to prevent sticking, until just tender, 4-6 minutes (noodles will cook more in step 5). Drain noodles and rinse under warm water. Set aside until step 5.



6. Finish & serve

Add **eggs** to skillet with **noodles**, then increase heat to high and continue to cook until noodles are slightly browned in spots, about 2 minutes. Remove from the heat and fold in **chopped cilantro**. Serve **noodles** sprinkled with **peanuts** and **remaining scallions**. Serve **any lime wedges** on the side for squeezing. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com     **#marthaandmarleyspoon**