



## 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
- 3 oz scallions
- garlic
- ½ oz fresh cilantro
- 2 oz salted peanuts <sup>5</sup>
- 1 lime
- 2 oz tamari soy sauce <sup>6</sup>
- 2 pkts Sriracha
- 2 oz brown sugar
- 10 oz stir-fry rice noodles

## What you need

- 2 large eggs <sup>3</sup>
- kosher salt
- neutral oil

## Tools

- box grater
- large pot
- 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 1060kcal, Fat 40g, Carbs 153g, Proteins 19g



## 1. Prep ingredients

Scrub **carrot**, then coarsely grate on the large holes of a box grater. Trim **⅔ of the scallions** (save rest for own use), then thinly slice, keeping dark greens separate. Finely chop **2 teaspoons garlic**. Coarsely chop **cilantro leaves and stems**. Coarsely chop **peanuts**.



## 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 desired. Wipe out skillet.



## 2. Prep tamari sauce

Squeeze **juice from half of the lime** (about 1½ tablespoons) into a small bowl. Cut remaining lime half into wedges. Whisk **tamari, Sriracha, ¼ cup warm tap water**, and **3 tablespoons brown sugar** into lime juice until combined.



## 5. Stir-fry noodles

Heat **2 tablespoons oil** in same skillet over medium-high. Add **carrots, scallion whites and light greens**, and **chopped garlic**; cook, stirring, 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

In a large pot, combine **noodles** and **2½ quarts water (10 cups)**. Cover and bring to a boil, stirring occasionally. Uncover and cook over high heat, stirring to prevent sticking and to allow for even cooking, until tender, about 6 minutes. Drain noodles, rinse under **cold water**, then drain again.



## 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 heat and fold in **chopped cilantro**. Serve **vegetarian pad Thai** sprinkled with **peanuts** and **remaining scallions**. Serve **any lime wedges** on the side for squeezing. Enjoy!