



## 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
- ¼ oz fresh cilantro
- 2 (1 oz) salted peanuts <sup>5</sup>
- 1 lime
- 2 oz tamari soy sauce <sup>6</sup>
- 2 pkts Sriracha
- 2 oz brown sugar
- 1 pkg rice noodles

## What you need

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

## Tools

- box grater
- large pot
- large nonstick skillet

## 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 800kcal, Fat 39g, Carbs 95g, Proteins 25g



### 1. Prep ingredients

Scrub **carrot**, then coarsely grate on the large holes of a box grater. Trim **¾ 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 second 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. Into same bowl, whisk in **tamari, Sriracha, ¼ cup warm tap water**, and **3 tablespoons brown sugar** 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

Bring a large pot of **salted water** to a boil. Add **noodles** to pot and cook, stirring occasionally to prevent sticking, until al dente, 6-8 minutes. Drain noodles, then rinse under cold water and toss with **1 teaspoon oil**.



### 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!