



## Vegetarian Pad See Ew with Tofu

with Broccoli & Cashews



20-30min



2 Servings

Pad See Ew is a popular street food dish in Thailand. Noodles are stir-fried with a sweet and savory sauce along with meat and veggies. Our vegetarian version is packed with tofu, broccoli, bell peppers, scallions, and scrambled eggs! The sauce is a mix of tamari and sugar, which adds an incredible depth of flavor to the stir-fried noodles. This plate is a winner for meat and veggie lovers alike.



## What we send

- 1 pkg extra-firm tofu <sup>6</sup>
- 5 oz pad Thai noodles
- garlic
- ½ lb broccoli
- 1 bell pepper
- 2 scallions
- 2 (1 oz) salted cashews <sup>15</sup>
- 2 oz tamari soy sauce <sup>6</sup>

## What you need

- kosher salt & ground pepper
- neutral oil
- 1 large egg <sup>3</sup>
- sugar

## Tools

- large pot
- colander
- large nonstick skillet

## Allergens

Egg (3), Soy (6), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 800kcal, Fat 39g, Carbs 83g, Protein 40g



### 1. Boil noodles

Drain **tofu**, then cut into 1-inch cubes. Drain well on paper towels.

Bring a large pot of **salted water** to a boil. Add **noodles** and cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Drain noodles, then rinse under cold water and toss with a **drizzle of oil** to prevent sticking. Set aside until step 5.



### 4. Brown tofu

Heat **1 tablespoon oil** in same skillet over medium-high until shimmering. Add **tofu** and cook undisturbed until golden brown on one side, 2–3 minutes. Stir and brown on other sides, 3–5 minutes. Transfer to a paper towel-lined plate.



### 2. Prep ingredients

Finely chop **1 teaspoon garlic**. Cut **broccoli** into florets, if necessary. Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. Trim **scallions**, then thinly slice, keeping dark greens separate.

Heat **2 teaspoons oil** in a large nonstick skillet over medium-high. Add **cashews** and toast, stirring, about 2 minutes. Transfer to a plate and season with **salt**.



### 5. Stir-fry ingredients

Heat **1 tablespoon oil** in same skillet over high. Add **peppers** and **broccoli**. Cook until veggies are crisp-tender, about 4 minutes. Stir in **chopped garlic**, **remaining sliced scallion whites and light greens**, and **1 tablespoon sugar**; cook until fragrant, about 30 seconds. Add **tofu**, **tamari**, **noodles**, **sliced egg**, and **2 teaspoons oil**. Cook, stirring, until combined.



### 3. Cook egg

In a small bowl, beat **1 large egg**. Heat **1 teaspoon oil** in same skillet over medium-high. Add **1 tablespoon sliced scallion whites and light greens**; cook until fragrant, about 30 seconds. Add egg and swirl skillet to spread to edges. Cover and cook, undisturbed, until egg is set, 15–30 seconds. Use a spatula to slide egg out onto a cutting board. Slice into 1-inch strips.



### 6. Finish & serve

Coarsely chop **cashews**. Add **half each of the chopped cashews and sliced scallion dark greens** to skillet, stirring to combine. Season to taste with **salt** and **pepper**. Serve **Pad See Ew** topped with **remaining cashews and scallion dark greens**. Enjoy!