

Vegetarian Pad Thai (MJDS Folk Fair – Thailand)

Ingredients: (prepare everything first)

Large frying pan
Pot for boiling pasta
Small pot for soy sauce mixture

12 oz package angel hair pasta

1 T. oil (I use olive oil)
3 eggs, slightly beaten

$\frac{1}{4}$ c. oil
3 garlic cloves, minced

1 lb tofu (firm) cut into 1" pieces

soy sauce mixture

$\frac{1}{2}$ c. soy sauce
 $\frac{1}{3}$ c. sugar
 $\frac{1}{2}$ c. white vinegar
1 t. paprika

$\frac{1}{2}$ lb. bean sprouts
6 scallions, thinly sliced
optional: about 1 c. cooked vegetables,
cut in small pieces (peas, carrots, etc.)
 $\frac{1}{2}$ t. salt
 $\frac{1}{2}$ c. chopped peanuts
 $\frac{1}{2}$ c. lime juice

Directions:

1. Cook noodles in boiling water.
2. While noodles are cooking, fry eggs in oil. Remove from pan and cut in thin strips.
3. Drain noodles in colander.
4. Sauté garlic and tofu in oil in large pan.
5. Add cooked noodles and toss lightly.
6. Boil soy sauce mixture and add to noodle mixture.
7. Add the cut-up eggs.
8. Add bean sprouts, scallions, and vegetables.
9. Remove from heat and add salt.
10. Sprinkle with peanuts and lime juice.
11. Serve warm.
12. Leftovers can be frozen and reheated on the stove or in the microwave.