



BEST EVER VEGAN PAD THAI

Vegan Pad Thai is a fast weeknight dinner that tastes amazing! All you need is a handful of pantry ingredients to make it, plus your favorite veggies to add in.

INGREDIENTS

4 ounces rice noodles (or noodles of choice)
1 tablespoon extra-virgin olive oil
1 pound green cabbage , shredded
3 tablespoons tamari (47 grams; gluten-free soy sauce)
1 tablespoon fresh lime juice (13 grams)
2 tablespoons maple syrup (39 grams)
1 tablespoon sriracha (19 grams)

1 carrot , shredded (84 grams)
3 green onions , chopped (30 grams)
1 cup fresh cilantro , chopped (16 grams)
1/4 cup chopped peanuts (36 grams)

INSTRUCTIONS

Bring a large pot of water to a boil, and prepare the noodles according to the package directions.

While the noodles are cooking, heat the olive oil in a large, deep skillet over medium high heat. Add the cabbage and season with 1/2 teaspoon of salt. Sauté until tender, about 8 minutes.

While the cabbage and noodles are cooking, stir together the sauce in a small bowl. Combine the tamari, lime juice, maple syrup, and sriracha, and stir until smooth.

When the noodles are done, drain well, then add them to the large skillet with the cabbage. Add in the sauce, carrots, and green onions, and stir often, so everything gets heated and evenly coated in the sauce. Taste and adjust any seasoning as needed. (See the post above for tips!)

Stir in the cilantro right before serving, and sprinkle in the peanuts, so they'll stay crunchy. Serve warm. Leftovers can be stored in an airtight container in the fridge for up to 4 days. Reheat in a skillet over medium heat for 5 minutes to serve again.

finished vegan pad thai noodles