

Veggie Pad Thai



We love to order Pad Thai when we are out at local Thai restaurants. We ate it every other day when we were in Thailand. We even took a cooking class while we were there; that was very enjoyable, and we learned a few new twists (more to follow). Many recipes call for making the sauce from scratch, but I use the sauce I get at either our local market or the local Asian market. I find it tasty and much easier to use. We usually make it with just vegetables although you can add shrimp or chicken or tofu if desired. You can also add more varied vegetables if desired.

Ingredients:

- 8 oz Pad Thai noodles or dry rice noodles
- 4 tablespoons oil-canola or vegetable
- 2 eggs
- 2 tablespoons chopped peanuts
- 1 lime cut in wedges
- 1 red pepper, sliced
- 2 stalks celery sliced
- 4-5 shitake mushrooms, sliced
- 4-5 heads baby bok choy, quartered
- 1 cup bean sprouts
- 1 tablespoon soy sauce
- 2 bunches scallions, sliced
- 3-4 tablespoons prepared Pad Thai sauce (I use Thai Kitchen)

Directions:

1. Cook the noodles as directed but do not overcook
2. Heat 2 tbs of oil in wok or deep frying pan
3. Add eggs that are lightly scrambled. Cook for 2 minutes and remove from wok
4. Add rest of the oil. Once heated add peppers, celery and mushrooms. Cook 2 minutes and add bok choy. Cook 2-3 more minutes.
5. Add the noodles, eggs, soy sauce and the pad Thai sauce. Add a few $\frac{1}{4}$ of water or veggie stock if needed. Stir until mixed through and heat a few minutes
6. Add the bean sprouts and mix thoroughly
7. Dish the mixture onto a platter. Top with peanuts, scallions and lime wedges. Serve hot!