

Thai Noodles (vegetarian)

A vegetarian version of the popular "Pad Thai", a stir-fried street food from Thailand. It can be very quickly made and tastes delicious!

Preparation time: **30 min** + Cooking time: **30 min** = **Total time: 1h**

- 250g rice noodles
- 1 onion
- 4 cloves of garlic
- 300g tofu (firm)
- 200g bean sprouts
- 250g spinach
- 2 tb. peanut oil
- 3 carrots, cut in thin stripes
- 2 eggs
- 7 tb. soy sauce
- 3 tb. sushi vinegar
- 1 lime
- 2 tb. peanuts (chopped)
- chili powder



Simple Steps to Succeed

1. Soak the rice noodles in warm or cold water before using.
2. Peel the onion and the garlic, then cut into small pieces.
3. Dice the tofu into small pieces.
4. Carefully wash the bean sprouts, then drain.
5. In a big pot, cook the rice noodles in salted water until half done. (about 5 minutes)
6. Heat the peanut oil in a big pan or wok. Fry the onions and the tofu.
7. Add the garlic and carrots.
8. Add the eggs (directly into the pan). Stir, then add the bean sprouts and the spinach.
9. When the noodles are done, drain and add to the mixture.
10. Add soy sauce and sushi vinegar.
11. Season with chili powder.
12. Serve in a bowl. Cut the lime into slices and add one per bowl for garnishing.
13. Garnish with chopped peanuts.