

Food Babe's Vegetarian Pad Thai



Prep Time:	Cook Time:	Total Time:	Serves:
5 mins	15 mins	20 mins	2

<https://foodbabe.com/vegetarian-pad-thai-recipe-tastes-better-takeout>

Ingredients:

- 8 ounces brown rice noodles
- 1 tablespoon coconut oil
- 2 cups broccoli, chopped
- 2 carrots, grated
- ½ yellow onion, thinly sliced
- 2 teaspoons garlic cloves, minced
- 1 pinch sea salt, to taste
- 1 pinch fresh ground pepper, to taste
- 2 scallions, chopped
- 4 lime wedges

Almond Sauce:

- 1 tablespoon almond butter (nut allergy - use sunflower seed butter)
- 3 tablespoons boiling water
- 2 tablespoons tamari soy sauce
- 2 tablespoons apple cider vinegar
- 1 tablespoon raw honey (get local if possible)
- 1 pinch red pepper flakes

Instructions:

1. Cook the brown rice noodles according to package instructions and set aside.
2. While the noodles are cooking make the almond sauce. In a small bowl mix the almond butter with the hot water and whisk until combined. Add the rest of the ingredients and whisk again until combined.
3. In a saute pan, add 1 tablespoon of oil over medium high heat. Add the broccoli, carrots and onion and cook for 4-5 minutes. Add the garlic and cook an additional 1-2 minutes.
4. Add the almond sauce and rice noodles to the pan and toss to combine. Season with salt and pepper. Take off the heat and top with the scallions and lime wedges. Enjoy!

Notes:

- Please choose all organic ingredients if possible.