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Easy Pad Thai

By Nick Stroot

Ingredients

- Firm Tofu
- Chick Style Seasoning to taste
- 1 pack of rice noodles
- 2 Tablespoon Almond Butter
- 1/3 cup Sesame Oil
- 1 Tablespoon Braggs Liquid Aminos
- 2 teaspoon Cumin
- 2 teaspoon Ginger (fresh)
- 1/2 Jalapeño (seeds removed)
- 1/2 Lime
- 1/3 cup Water
- 1/2 Red bell pepper, sliced
- Small handful bean sprouts
- 2 Tablespoons Peanuts (dry roasted, unsalted)
- Fresh Cilantro to taste

Instructions

For the tofu:

1. Heat oven to 400 degrees F. Drain and slice tofu to about 1/2" thick and place on an oiled baking sheet.
2. Sprinkle with Chick Style Seasoning on the tofu and drizzle with olive oil, using your hands to spread the seasoning and oil on tofu.
3. Flip, repeat, and put in the oven. Bake until it is starting to brown on both sides. Usually it takes about 20-30 minutes per side.
4. When done, remove and set aside to cool. When tofu is cool enough to handle, slice into strips.

For the sauce:

1. Add the almond butter, sesame oil, Bragg's, cumin, ginger, jalapeño, lime, and water to a high speed blender and blend on high until very smooth.

For the rice noodles:

1. Fill a pot with enough water to submerge the noodles and bring it to a boil. Once it boils, remove heat, add the noodles, and stir occasionally. Test noodles for doneness. Usually it takes about 7-10 minutes. Drain the noodles.

To finish:

1. Mix noodles with sauce so they do not stick together. Top with tofu strips, red bell pepper, bean sprouts, peanuts, and fresh cilantro. I like to top mine with a little extra sauce.

Check it Out

- Gluten free
- Whole foods plant-based