

## New Pad Thai

 THE LUNCH ROOM **Recipe Box**

### SAUCE INGREDIENTS

- 3/4 cups brown sugar
- 5 cloves garlic
- 7 ounces (14 tablespoons) tamarind paste or tamarind concentrate
- 1/3 cup sriracha
- 1 cup tamari or soy sauce
- 1/2 cup sunflower or canola oil
- 1 cup water
- 1 tablespoon lime juice

### NOODLES

Cook rice noodles as directed on package.

### BAKED, MARINATED TOFU

*Cut about 1 pound of tofu into small cubes & marinate in the refrigerator overnight in the following mixture. Then bake on an oiled sheet pan at 450 degrees for 18 minutes (check at 15 minutes, as ovens vary). The tofu will get slightly golden brown on the outside.*

- 1/4 cup Tamari
- 1/2 cup Sunflower or Canola oil
- 1/2 cup Sesame oil
- 1/2 cup Rice vinegar
- 2 teaspoons minced garlic
- 2 teaspoons minced ginger
- 2 teaspoons sriracha

## New Pad Thai

continued...

 THE LUNCH ROOM **Recipe Box**

### MIX-INS & TOPPINGS

- 1 red pepper, cut into bite-sized pieces
- 1 small red onion, sliced thin
- 1 bunch cilantro, chopped leaves
- 1 cup shredded cabbage
- 1/2 cup chopped peanuts
- Lime wedges

### PUTTING IT TOGETHER

In a saucepan put two cups sauce, 2 cups noodles, 1/2 cup baked tofu, and a handful each of red pepper and red onion. Cook over medium high heat, stirring, until the mixture is bubbly through and through. Spoon it into a bowl and top with a handful each of shredded cabbage, cilantro, chopped peanuts and a lime wedge. Add sriracha if you want to spice it up. Enjoy!