

# VEGETARIAN PAD THAI

Preparation: 20 mins. | Cooking: 10 mins. | Servings: 4

## INGREDIENTS

6 ounces uncooked thick rice noodles  
4 large eggs, lightly beaten  
4 green onions, chopped  
3 garlic cloves, minced  
3 medium carrots, shredded  
1 medium sweet red pepper, cut into thin strips  
2 cups bean sprouts  
1/3 cup chopped fresh cilantro  
3 tablespoons reduced sodium soy sauce  
2 tablespoons packed brown sugar  
4 teaspoons rice vinegar  
2 teaspoons lime juice  
2 teaspoons olive oil  
Lime wedges  
Chopped peanuts (optional)



## INSTRUCTIONS

Prepare noodles according to package directions. Drain; rinse well and drain again. In a small bowl, mix together brown sugar, soy sauce, vinegar and lime juice. In a large nonstick skillet, heat oil over medium-high heat; stir-fry carrots and pepper until crisp-tender, 3-4 minutes. Add green onions and garlic; cook and stir 2 minutes. Remove from pan. Reduce heat to medium. Pour eggs into same pan; cook and stir until no liquid egg remains. Stir in carrot mixture, noodles and sauce mixture; heat through. Add bean sprouts; toss to combine. Top with cilantro and, if desired, peanuts. Serve with lime wedges.