



Consejo del chef

You can dress the vegetable pad thai, serve, and top with some coriander.

Raciones para 2

1 Courgette

2 Carrots

100 gr Red cabbage

1 Spring onion

3 Celery stalks

100 gr Cooked edamame

Roasted peanuts

Fresh coriander

For the sauce::

1 Tablespoon of brown sugar

2 Tablespoons of sesame oil

4 Tablespoons of extra virgin olive oil

2 Limes

3 Tablespoons of soy sauce

- 1 Cut the courgette and the carrots into thin strips like spaghetti with a proper tool and cook with boiling water with salt for one minute. Drain and set aside in a wok or a skillet.
- 2 Julienne the red cabbage, spring onion and celery and put together with the rest of the vegetables.
- 3 Add cooked edamame and roasted peanuts. Stir fry everything for three minutes over high heat, just enough time for the veggies to reach a higher temperature.
- 4 Make the sauce in a bowl with sugar, sesame and olive oil, soy sauce and lime juice.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/pad-thai-100-vegetal/>

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