Veggie pad thai



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/en/receta/pad-thai-100-vegetal/