



## 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/>

