Pad Thai

Servings: 4

Ingredients

Sauce:

- 3 tbsp fish sauce
- 1 tbsp tamari
- 5 tbsp brown sugar
- 2 tbsp rice vinegar
- 1 tbsp sriracha
- 2 tbsp peanut butter

Noodles

- 8oz rice noodles
- 3 cloves garlic
- 8oz shrimp/chicken/steak
- 2 eggs
- 1/3 cup peanuts, crushed
- 1 cup bean sprouts (optional)
- 1 bell pepper (optional)

Toppings:

- 3 green onions, sliced
- 1/2 cup cilantro
- 1 lime, cut into wedges

Directions:

1. Make noodles according to package
2. Combine sauce ingredients and set aside
3. Cook meat with some oil in a skillet or wok until cooked through
4. When the meat is cooked, add more oil to the skillet or wok and scramble the eggs with the meat
5. Add noodles, sauce, peanuts, bean sprouts (if using) and bell pepper (if using) and toss to combine
   Note: you can save half the peanuts for topping at the end, if you want it to look extra fancy
6. Top with cilantro, green onions, and lime wedges

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