**Veggie Pad Thai**

By: Annie Sheldon



**Ingredients**

For the Pad Thai:

8 ounces brown rice Pad Thai noodles (new whole grain)

Small bunch of green onions

2 carrots

2 cup bean sprouts

2 tablespoons olive oil

1/2 cup peanuts, chopped (legume)

1/2 cup fresh cilantro (\*grown in our office garden)

For the Sauce:

¼ cup fish sauce or [vegan fish sauce substitute](http://www.thekitchn.com/recipe-vegan-fish-sauce-130535)

¼ cup brown sugar

¼ cup chicken or vegetable broth

2 tablespoons white vinegar

1 tablespoon soy sauce

1 tablespoon chili paste

**Instructions**

* Place the uncooked noodles in a bowl of cold water to soak.
* Chop the green onions and carrots.
* Shake up the sauce ingredients in a jar.
* Heat a tablespoon of oil over medium high heat. Add the veggies – stir fry with tongs for 2-3 minutes or until tender-crisp. Be careful not to overcook them. Transfer to a dish and set aside.
* Add another tablespoon of oil to the pan. Drain the noodles – they should be softened by now. Add the noodles to the hot pan and stir fry for a minute, using tongs to toss. Add the sauce and stir fry for another minute or two, until the sauce is starting to thicken and stick to the noodles.
* Add in the vegetables, toss together, and remove from heat. Stir in the peanuts and cilantro and serve immediately.