

Vegetarian Pad Thai

Rob Yunich

Inspired by America's Test Kitchen

SAUCE

3 tablespoons tamarind paste (available on Amazon)

¼ cup Bragg Liquid Aminos (available online and at many stores, including Whole Foods)

3 tablespoons granulated sugar

1 tablespoon vegetable oil

2 tablespoons rice vinegar

Chili powder to taste

EVERYTHING ELSE

1 (8 oz.) package sobu or rice noodles

1 package (14-16 oz) extra firm tofu, cut into one-inch cubes

1-2 large shallots (or up to five small ones), minced

1 package (up to 16 oz) broccoli, cooked to package directions

4-6 cloves garlic, minced

2 large eggs

Salt to taste

Cooking spray and/or vegetable oil for sautéing

1. Dry the entire block of tofu and dry it with a paper towel. Cut into one-inch cubes. Place it in a sauté pan that has been sprayed with cooking spray. Cook on medium-high until the tofu is nicely browned, about 10-15 minutes. Put cooked tofu into a bowl and set aside.
2. As the tofu is cooking, work on everything else.
3. Boil the noodles according to package directions.
4. Boil or microwave the broccoli (according to package directions). When it is done, cut up the cooked broccoli into smaller pieces. Set aside.
5. Combine all sauce ingredients in a bowl with a whisk or fork and set aside, making sure to dissolve the sugar.
5. In a 3.5 or 4-quart stock pot (or very large frying pan), add a little vegetable oil (no more than a tablespoon) and scramble the eggs on medium high, stirring briskly to ensure that they stay moist. Then add the shallots and garlic, and cook until lightly browned, about 3-5 minutes. Add the cooked tofu and combine for a minute. Add the noodles and combine for a minute. Add the sauce and lower the heat to medium-low. Stir everything and let sit 3-5 minutes so the sauce permeates everything.
6. Enjoy!