

## NOODLE-FREE PAD THAI

- 1 lb. extra-firm tofu (excess liquid pressed out, crumbled with a fork)
- 1 Tbsp. tamari or Braggs liquid amino acids
- 1 tsp. chili garlic sauce (sriracha) or red chili flakes
- ¼ tsp. ground turmeric

### SAUCE

- 2½ Tbsp. peanut butter (or other nut butter)
- 3 Tbsp. lime juice
- 3½ Tbsp. tamari or Braggs liquid amino acids, plus more to taste
- 1 tsp. chili garlic sauce (sriracha) or red chili flakes

### VEGETABLES

- 1 Tbsp. sesame oil
- 3 green onions, ends removed and thinly sliced
- 1½ cups red cabbage, thinly sliced
- 1 red bell pepper, cored and thinly sliced lengthwise
- 2 Tbsp. tamari or Braggs liquid amino acids
- 4-5 large carrots, peeled and ribboned with a vegetable peeler
- ¼ tsp. ground ginger

### OPTIONAL TOPPINGS

- Fresh cilantro
- Crushed peanuts
- Red pepper flakes

1. Place tofu in a bowl, crumble and season with tamari, chili garlic sauce (or pepper flake), and turmeric. Stir and set aside.
2. Add sauce ingredients to a small mixing bowl and whisk to combine. Taste and adjust flavor as needed. Set aside.
3. Heat a large skillet over medium heat. Once hot, add oil, green onions, cabbage, bell pepper, and tamari. Cook for 3 minutes, stirring frequently.
4. Add tofu. Sauté until slightly browned, continually stirring—about 3-5 minutes.
5. Add carrots and stir. Sauté for 2 minutes. Add sauce and mix thoroughly, until heated through.
6. Divide onto plates and garnish with toppings of choice. *Makes approximately 2-4 servings.*

