

Vegetarian Pad Thai

1 lb. (500 grams) **firm/extra-firm tofu**

½ tsp **salt**

Pepper

Spices (like curry powder)

8 oz **rice noodles**

¼ cup lime juice (2 **limes**)

2 Tbs. **demerara sugar** (or dark brown sugar)

1 Tbs. **sriracha sauce**

3 Tbs. **soy sauce**

1 **onion** sliced thin

2 medium **carrots**, shredded

2 cloves **garlic**, minced

chopped **peanuts**

chopped **cilantro**

3 **eggs**, beat with a pinch of salt, pepper and herbs

Pre-heat oven to 400 degrees fahrenheit (about 200 degrees celsius). Slice the tofu into 32 thin triangles. Arrange on a baking sheet lined with parchment paper, drizzle with olive oil, and sprinkle with salt, pepper and your favorite spices (curry powder works well here). Bake for about 45 minutes.

Soak the noodles in warm water.

Combine the lime juice, sugar, sriracha sauce and soy sauce in a small bowl or measuring cup.

Beat and cook the eggs in a single sheet. Roll and turn out on a cutting board and cut into ½ inch slices. Set aside.

When the tofu is done baking, in a large pan over medium-high heat, add the onions and a large pinch of salt and cook for about a minute. Add carrots and garlic and stir. Add noodles and sauce, stir and cover to cook the noodles for about 3 minutes.

Remove lid and stir to combine and cook sauce down. Stir in the eggs and tofu. Bam!
Makes 3 to 4 servings. Garnish with chopped peanuts and cilantro.