



Vegetarian Pad Thai w/ Edamame

INGREDIENTS

4 oz brown rice noodles
1 EACH zucchini, red pepper, onion, carrot (all sliced)
2 c edamame
2 T toasted sesame oil
1 egg, beaten
1/2 c peanuts
1/2 c cilantro, diced
1 lime, cut into wedges

Sauce (*Whisk or blend together*)

2 T creamy Peanut Butter
1 T sriracha
2 T rice or white vinegar
4 T honey or agave
1 T low-sodium soy sauce, tamari or coconut aminos
3 T water, more as needed

DIRECTIONS

Prepare noodles according to package directions. Heat oil in large skillet, adding cut vegetables and cooking until tender. Once done, pour in egg, scraping pan constantly. Remove from heat, adding sauce and topping with peanuts and cilantro. Serve with lime wedges.