

Super Easy Pad Thai

Makes 2 large bowls, recipe can be doubled or tripled

Ingredients

7 ounces pad Thai noodles
1 tablespoon extra-virgin olive oil
2 eggs
3 tablespoons soy sauce
1 tablespoon fish sauce
1 tablespoons sambal oelek (or sriracha)
2 tablespoons fresh lime juice
2 tablespoons canola oil
2 tablespoons brown sugar
1 cup fresh bean sprouts
1 cup cilantro
3 scallions, thinly sliced
1/2 cup chopped peanuts

Bring a large pot of salted water to a boil. Remove from heat and add the noodles. Let sit roughly 10 minutes, or until soft. Drain and rinse under cool water.

Heat the olive oil in a medium skillet over medium. Crack the eggs and scramble until set, 2 minutes. Remove from pan and set aside.

In a small bowl, combine the soy sauce, fish sauce, sambal oelek, lime juice, canola oil and brown sugar. Whisk until emulsified.

Back in the large skillet, combine the noodles, Thai dressing, bean sprouts, scrambled eggs, cilantro and scallions. Toss until combined.

Serve garnished with peanuts!

Credit: tablespoon.com