



## Recipe of the Week

# Cabbage Vegetable Pad Thai

*A fresh change of pace from the traditional rice noodle version, this all-veggie take on pad thai satisfies with its crunchy texture and piquant flavor.*

## Ingredients

### FOR THE SAUCE:

- 2 Tablespoons rice vinegar or distilled white vinegar
- 1 Tablespoon fish sauce
- 3 Tablespoons ketchup
- 1 teaspoon brown sugar
- 1/2 teaspoon cayenne pepper
- 1 teaspoon chili garlic sauce

### FOR THE CABBAGE PAD THAI:

- 1 medium head cabbage, sliced thin
- 2 Tablespoons olive oil
- 3 cloves garlic, minced or crushed
- 1 medium carrot, shredded or cut into very thin strips
- 1 red bell pepper, seeded and sliced thin
- 3 green onions, sliced in 1" pieces
- 1 large egg
- 2 cups bean sprouts
- 1/3 cup roasted peanuts
- Cilantro (optional)

## Instructions

1. Make the Sauce: in a small bowl, combine the sauce ingredients (vinegar, fish sauce, ketchup, brown sugar, cayenne pepper, and chili garlic sauce), set aside.
2. Heat a large pan on medium-high heat. Add one tablespoon of olive oil (reserve the other half for later). Then add sliced cabbage and cook for about 2-3 minutes or until cabbage is tender. It should be slightly crunchy with a tender bite.
3. Remove the cabbage from the pan into a bowl and set aside.
4. Carefully wipe the same pan and remove any remaining pieces of cabbage, then re-heat the pan on medium-high heat. Add the remaining olive oil and garlic. Cook the garlic until soft and translucent, about 1 minute.
5. Add the carrots, bell peppers, and green onions. Cook for about 1-2 minutes or until tender. Add the egg and stir in with the vegetables until the egg is cooked.
6. Add the cabbage back into the same pan. Add the sauce. Cook for about 1 more minute or until the cabbage and sauce is heated and cooked through. Stir in the bean sprouts and season with salt & pepper, if desired.
7. Serve the warm cabbage pad thai with roasted peanuts and cilantro.

Adapted from [whiteonricecouple.com](http://whiteonricecouple.com)