



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...

**DAVE'S RECIPE BOX**

# VEGETARIAN PAD THAI



PREP  
**10 min**



COOK  
**20 min**



SERVES  
**4**

## INGREDIENTS:

- > 150g Snow Pea
- > 200g Marinated Thai Tofu
- > 1 Shallots Bunch
- > ½ Coriander Bunch
- > ¼ Cup Crispy Noodle Dressing
- > 250g Pad Thai Noodles
- > 4 Eggs
- > ¾ Cup Peanuts
- > 150g Bean Sprouts
- > 1 Lime

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Cooking Oil
- > Salt and Pepper

# METHOD – GET COOKING!



1

Bring a kettle with water to the boil.

De-vein the snow peas, slice the tofu and cut the green shallots into 3cm batons. Finely chop the coriander, roughly chop the peanuts. Set aside.

Whisk the eggs and set aside.

2

Bring a non-stick frying pan to a high heat, drizzle some cooking oil and pour in the whisked eggs. Stir until eggs scramble, then remove from the pan and let them cool.

Roughly chop the eggs and set aside.

3

In a large frying pan or a wok on a high heat, drizzle some cooking oil and cook the shallots and snow peas for 2 minutes. Add the dressing and bring to the boil. Turn down to a low heat and add the tofu.

Place the noodles into a deep bowl and pour in the boiling water. Leave for 5 minutes stirring occasionally, drain and add to the pan with the veggies and sauce. Toss well and season with salt and pepper.

4

Add the scrambled eggs, coriander and peanuts together to the wok. Stir well.

Serve warm and garnish with coriander, bean sprouts and finish with a squeeze of lime juice.

## CHEF'S TIPS FOR COOKING AND LEFTOVERS...

- Use leftovers bean sprouts on a salad, or as stir fry.
- Use leftover dressing for a meat marinade or on a stir fry vegetable dish.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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