



Veggie Pad Thai

3 tablespoons chili sauce
3 tablespoons packed brown sugar
1 tablespoons water
1 tablespoons fish sauce
1 teaspoon grated peeled fresh ginger
1/2 teaspoon crushed red pepper
1/4 pound wide rice stick noodles
1 tablespoons vegetable oil

1 pkg Wildwood® Baked Teriyaki Tofu, cut into cubes
2 large eggs
2 garlic cloves, minced
1 cup fresh bean sprouts
1/2 cup diagonally cut green onions
1/2 cup minced fresh cilantro, divided
1/4 cup coarsely chopped dry-roasted peanuts
4 lime wedges

Combine first 6 ingredients; set aside. Cook noodles in boiling water for 5 minutes or until done. Drain and rinse with cold water; drain well. Crack eggs in a separate bowl, stir well with a whisk. Heat 2 teaspoons vegetable oil in pan over medium-high heat. Add garlic, and sautee for 20 seconds.

Add egg mixture, and cook for 30 seconds or until soft-scrambled, stirring constantly. Stir in chili sauce mixture and noodles; cook for 2 minutes. Stir in tofu, bean sprouts, onions and 1/4 cup cilantro, and cook 3 minutes or until thoroughly heated.

Garnish with chopped peanuts and cilantro

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