

# SPRING PEANUT PAD THAI

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## INGREDIENTS

- + 8 ounces flat rice noodles (brown rice preferred)
- For Sauce:
  - + ¼ cup creamy peanut butter
  - + 1 tablespoon grated fresh ginger
  - + 2 cloves garlic, minced
  - + 1 tablespoon brown sugar
  - + 3 tablespoons rice vinegar
  - + 3 tablespoons soy sauce
  - + 1 tablespoon sesame oil
  - + ¼ teaspoon crushed red pepper flakes
- + ¼ cup hot water
- + 1 tablespoon canola oil
- + ⅓ cup scallions, chopped, including white and green parts
- + 2 cloves garlic, minced
- + 2 large eggs, lightly beaten
- + 8 ounces trimmed asparagus, cut into 1-inch pieces
- + 1 cup frozen peas
- + 1 large lime, juiced (about 2 tablespoons / 30 milliliters juice)
- + ½ cup roasted peanuts, lightly salted, roughly chopped
- + ¼ cup cilantro, chopped



## PREPARATION

1. Prepare rice noodles according to package instructions. Pour noodles into a colander and let drain.
2. Meanwhile, make sauce by whisking peanut butter, ginger, garlic, brown sugar, rice vinegar, soy sauce, sesame oil and crushed red pepper flakes in a medium bowl.
3. Slowly whisk in hot water and stir until sauce is blended. Set aside.
4. In a large wok, heat canola oil over medium heat. Add scallions and cook until fragrant, about 1 to 2 minutes. Add garlic and cook for 30 seconds. Pour in eggs and stir to scramble for about 2 minutes or until soft. Add asparagus and peas and cook for 3 to 5 minutes, stirring often, until asparagus is tender.
5. Add drained noodles and sauce and cook for 1 to 2 minutes, tossing until the liquid has been absorbed. Stir in lime juice.
6. Transfer cooked noodles and vegetables to a large platter or bowl and garnish with peanuts and cilantro. Serve immediately. Serves 6.