**Vegan Pad Thai**

Serves 6

1 pkg rice noodles

¼ head fresh broccoli, cut into florets (approximately 2 inch pieces)

½ red pepper

Handful of baby spinach

½ small onion, chopped

1 tsp. canola oil

1 c. Bates Pad Thai Sauce

1. Soak rice noodles in cold water for 20-30 minutes. Make sure to drain well.
2. Saute peppers, broccoli and onions.
3. Add noodles, Pad Thai sauce and the remainder of the vegetables. Toss gently until incorporated.

Optional Toppings: marinated tofu, peanut sauce (recipes for both are below,) chili sauce, bean sprouts, chopped cilantro, chopped scallions, chopped peanuts

**Bates Pad Thai Sauce**

¾ c. teriyaki sauce

¼ c. water

¼ cup granulated sugar

3 T. rice wine vinegar

Combine all ingredients.

**Marinated Tofu**

1 lb. tofu, cubed

2 T. + ½ tsp. rice wine vinegar

1 T. + ¼ tsp. soy sauce

1 ½ tsp. sesame oil

2 T. + ½ tsp. granulated sugar

¾ tsp. red curry paste

½ tsp. chopped garlic

2 T. + ½ tsp. scallion, chopped

Combine all ingredients except tofu. Add tofu to the sauce and allow to marinate

**Peanut Sauce**

½ c. creamy peanut butter

¼ c. water

Combine all ingredients to make a sauce. Adjust to your own thickness.