



EDGY ENTERTAINING

PAD THAI

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| 8-16 oz firm or extra firm tofu, cubed | 1 cup shredded coleslaw mix |
| ½ cup soy sauce | 1 cup bean sprouts |
| 3 Tbsp any light-colored vinegar | 1 stalk scallion, sliced thin, divided |
| 1 Tbsp sugar | ¼ cup TSG Peanut Ginger Marinade |
| 20 twists TSG Chipotle Chili Seasoning | ¼ cup water |
| 1 8-oz package dried rice noodles | 2 Tbsp olive oil |
| | ¼ cup peanuts, chopped |

1. In a large, re-sealable plastic bag, marinate first 5 ingredients for 10 minutes.
2. Pour rice noodles in medium size bowl. Cover with warm water and soak for 10 minutes.
3. Preheat Sauté Pan over Medium-high heat. Drain tofu and pour into pan. Cook 2-3 minutes until golden brown on all sides. Add coleslaw, bean sprouts, half the sliced scallions and drained rice noodles. Toss together and warm through-out.
4. Mix together ¼ cup TSG Peanut Ginger Marinade, ¼ cup water, 2 Tbsp Olive Oil and chopped peanuts in a small bowl. Add to sauté pan and toss together to coat. Serve immediately and garnish with additional chopped peanuts and remaining scallions.

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