

Vegan Drunken Noodles

SERVINGS
4-6

PREP TIME
15 MIN

COOK TIME
20 MIN

TOTAL TIME
35 MIN

This traditional Pad Kee Mao dish becomes vegan with a few simple replacements. The vegetable are packed with flavor and cooked crisp tender - all with just a hint of heat.



ORGANIZING
a Plant Based Life.com

Ingredients

Directions

1

- 1 Box (16 oz) Wide Rice Noodles

PREPARE RICE NOODLES

- Prepare noodles according to package instructions and set aside.

2

- ½ Cup Soy Sauce
- ⅓ Cup Rice Vinegar
- ¼ Cup Hoisin Sauce (See Note →)
- ¼ Cup Brown Sugar
- 2 T Sriracha (to taste)
- Juice of 1 Lime

PREPARE SAUCE

- Combine ingredients together and set aside.

Note: Most "Drunken Noodle" recipes call for Vegan Oyster Sauce and Thai Basil, both which can be somewhat hard to find. We replaced the Oyster Sauce with Hoisin for a similar flavor. We eliminated the 1 Cup of Thai Basil that would normally be added with the green onions at the end. If you find it, add below.

3

- Neutral Oil (like Vegetable or Canola)
- 1 Brick Tofu (14-16oz)

PREPARE TOFU

- Drain tofu and press out excess liquid.
- Cut into preferred size cubes.
- Heat a generous drizzle of oil in skillet or wok over medium high heat.
- Add tofu and cook for about 8 minutes, stirring often.
- When browned on all sides, remove from pan and set aside.

4

- 1 Medium Onion
- 1 Red Pepper
- 1 Cup Baby Carrots (Diced)
- 2 Cup Broccoli

WHILE TOFU IS COOKING PREPARE VEGETABLES (use more or less to taste)

- Slice onion and seed & slice pepper.
- Dice carrots and chop broccoli.
- ☼ Feel free to add any additional favorite veggies or omit ones less desired.

5

- Neutral Oil (like Vegetable or Canola)
- 2 T Minced Garlic

COOK VEGETABLES

- After removing tofu from pan, add another generous drizzle of oil to pan.
- Add onions and garlic, cook 2 minutes. Keep adding the next vegetables to the pan and cook for recommended times. Stir mixture often.
- Add peppers, cook 1 minute.
- Add carrots, cook 1 minute.
- Add broccoli, cook about 3 minutes or until desired tenderness is achieved.

6

- 3-4 Green Onions

COMBINE TOGETHER

- Chop green onions and add to mixture.
- Turn heat to low. Add sauce and tofu to mixture and mix well. Add desired amount of noodles and toss well to fully coat.
- Serve immediately.