

Shrimp and Tofu Pad Thai

Ingredients

2 T Vegetable Oil cut into 1/2-inch cubes)	1 lb Tofu (extrafirm, drained and
1/4 c Fish Sauce	2 c Napa Cabbage (finely shredded)
6 T Rice Vinegar	3 T Brown Sugar
1 T Lime Juice	2 T Ketchup
1 t Chili Garlic Sauce	2 T Peanut Butter (creamy)
1 t Cornstarch	1/4 c Water
peeled)	1 lb Shrimp (medium, cooked and
1 lb Rice Noodles (wide, uncooked)	1/2 c Cilantro (chopped)
	2 c Green Onions (thinly sliced)

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Instructions

1.Heat 1 tablespoon oil in a large non-stick skillet over medium-high heat. Add tofu; saute 4 minutes or until lightly browned on all sides. Spoon tofu into a large bowl. Add cabbage to pan; saute 30 seconds or until just beginning to wilt. Add cabbage to tofu. Remove pan from heat.

2.Combine fish sauce and next 6 ingredients (through chili garlic sauce). Combine water and cornstarch, stirring with a whisk; stir into vinegar mixture.

3.Heat remaining 1 tablespoon oil in pan over medium-high heat. Add shrimp; saute 1 minute. Add vinegar mixture; bring to a boil, and cook 1 minute, stirring frequently. Add shrimp mixture, green onions, and cilantro to cabbage mixture; toss to combine.

4.Cook noodles according to package directions, omitting salt and fat. Drain well. Add noodles to cabbage mixture; toss well to combine.