

# Kiss The Cook'S Pad Thai

Makes 4 servings.

Per serving: 425 calories, 80g carbohydrates, 8g protein, 10g total fat (1g saturated fat), 105mg cholesterol, 6g fiber, 621mg sodium. Calories from fat 21%.

## Ingredients

- 2 eggs
- 8 ounces rice noodles (or rice sticks)
- $\frac{1}{4}$  cup rice wine vinegar
- 2 tablespoons lime juice
- 2 tablespoons water
- 2 tablespoons reduced-salt soy sauce
- 2 tablespoons light brown sugar, packed
- 1 tablespoon Oriental-style chile sauce (or 3 tablespoons Sichuan sauce)
- 1 tablespoon vegetable oil
- 2 cloves garlic, minced
- 2 teaspoons peeled and grated fresh ginger
- 2 carrots, peeled and cut into 2-inch match sticks
- 6 green onions, white and 3-inch green thinly sliced on diagonal
- 1 red bell pepper, cut into 2-inch match sticks
- 4 ounces bean sprouts
- 1 cucumber, peeled, halved lengthwise, seeded and thinly sliced
- 1 ounce peanuts

## Directions

1. Boil eggs in a large pot of water, and when hard-cooked, remove from heat. With slotted spoon, put eggs in cold water to cool, reserving the hot water.
2. Add rice noodles to hot water and soak 5 minutes, until opaque. Drain and set aside.

3. In small bowl, combine vinegar, lime juice, water, soy sauce, brown sugar, and chile sauce; set aside.
4. Drain, peel and chop eggs; set aside.
5. In wok or deep non-stick skillet, heat oil until hot; add garlic and ginger and cook 30 seconds. Add carrots, green onion and bell pepper and cook 1 minute, stirring.
6. Add noodles and vinegar mixture; toss or stir well. Add bean sprouts; cook 2 minutes, stirring often.
7. Divide mixture among 4 warmed plates, and top each with a quarter of the chopped egg, cucumber and peanuts. Serve immediately.