



THE ORIGINAL MAUI PAD THAI



TIME TO PREPARE
30 minutes



COOK TIME
20 minutes



SERVING
4 People



PREPARED BY
<https://mauiribs.com>

Ingredients

- *2/3 cup of large or medium rice vermicelli*
 - *2 tbsp peanut oil*
 - *1 egg, beaten*
 - *1 onion chopped*
 - *1 bell peppers in slices*
 - *1 grated carrot*
 - *1/2 cup red cabbage slices*
 - *1/2 tsp. crushed red pepper*
 - *3 green onions, chopped, divided*
 - *3 tbsp. chopped peanuts*
 - *Fresh Coriander to taste*
 - *2 limes, quartered*
- Maui Pad Thai Sauce***
- *1/4 cup vegetable broth*
 - *2 tbsp. fresh lime juice*
 - *2 tbsp. Maui sauce*
 - *1 tbsp of sugar*

Steps to Cook

01. Soak the rice vermicelli in a bowl filled with hot water for 30 to 60 minutes. Drain and set aside.
02. Heat 1 tbsp. of peanut oil in a large wok over medium heat and cook the beaten egg in it, stirring. Set the scrambled egg aside in a bowl.
03. In a still hot wok, add the rest of the oil cook the onion and the pepper for 5 minutes add the grated carrot and cabbage continue cooking for 3 minutes.
04. Drained rice noodles and add to the vegetables in the wok.
05. In a small bowl combine broth, lime juice, Maui sauce, sugar and crushed red pepper.
06. Add the sauce and the scramble egg to the vegetables and noodle. Toss everything together.
07. Serve the pad Thai on the plates and garnish with 3 Tbsp. chopped peanuts, green onions and fresh coriander. Serve with lime wedges.

