

# SNEL SUCCES: PAD THAI (VEGETARISCH)

Land: Thais

Maaltijd: Hoofdgerecht

Porties: 2 personen

Bereidingstijd: 30 minuten

## INGREDIËNTEN VOOR 2 PERSONEN

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- 150 gram rijstnoedels
- 3 cm verse gember
- 2 teentjes knoflook
- 1 rode peper
- 200 gram peultjes (sugarsnaps kan ook)
- 1 paprika
- 3 bosuitjes
- 100 gram taugé
- 2 eieren

- 2 el vissaus (voor vegetarisch: gebruik vegetarische 'vissaus' of wat extra sojasaus)
- 2 el sojasaus
- 1 tl tamarinde (of wat extra limoensap)
- 1 el palmsuiker (of basterdsuiker)
- 0,5 bosje verse koriander
- 1 handje pinda's
- 1 limoen

## WAT GA JE DOEN

Begin met het snijden van alle groenten. Schil de gember en hak fijn. Hak ook de knoflook en rode peper fijn. Verwijder de uiteinden van de peultjes. Snijd de paprika in blokjes en de bosui in ringetjes. Hak de koriander grof. Klop de eieren in een kommetje los.

Kook de noedels volgens de aanwijzingen op de verpakking (meestal maar heel kort).

Verhit een beetje olie in een wok op hoog vuur. Als de wok goed heet is, voeg je de knoflook, rode peper en gember toe. Roerbak ongeveer 20 seconden en voeg dan de peultjes, paprika en bosui toe. Roerbak 3-4 minuten. Voeg vervolgens ook de eieren toe en roer goed, zodat ze in kleine stukjes door de groente komen. Voeg daarna gelijk de vissaus, sojasaus, tamarinde en palmsuiker toe. Nu mogen ook de noedels en de taugé in de wok. Roerbak nog 1-2 minuten. Proef of je de pad Thai zo lekker vindt, voeg eventueel nog wat vissaus (zouter), tamarinde (zuurder) of palmsuiker (zoeter) toe naar smaak.

Maak de pad thai af met de gehakte verse koriander, een handje pinda's en een in vieren gesneden limoen. Serveer direct.