

## **Pad Thai Bean Sprouts by Chef Sam (Vegan Plate)**

**Allergens:** Peanuts, Soy, Wheat/gluten

### **Ingredients for Pad Thai Sauce**

- Vinegar 1 cups
- Sugar 1 lbs
- Soy sauce 6 ozs

### **Directions for Pad Thai Sauce**

Stir all the sauce ingredients together in a small bowl. Set aside  
Prepare all of the ingredients before you begin.

### **Other Ingredients**

- Bean Sprouts
- Green onions: cut 1 inch long
- Ground peanuts
- Veggies oil
- Pad thai noodles

### **Directions for Pad Thai Noodles**

Put the noodles in the pot and soak with room temperature for half an hour till the noodles are soft.

### **Assembly/Cooking Instructions**

To the pan with medium heat, add 1 spoon of Veggie oil, then put noodles stirred till noodles soft the add ground peanuts and green onions cooked together for 30 seconds then turn off the heat then add bean sprouts, put in the plate then add a piece of lime.