

Makes 8 cups (1L)

INGREDIENTS

NOODLES

1 ½ cups (375ml) **Eatmore Sprouts Mixed Bean Sprouts**
(approx. 1 package)

½ of 1 daikon radish, peeled

4 medium carrots, peeled

1 zucchini

4 green onions, sliced thinly

1 bunch radish

1 cup (250ml) cilantro

1 tbsp. (15ml) black sesame seeds

DRESSING

½ cup (125ml) peanut butter

3 tbsp. (45ml) lime juice

2 tsp. (10ml) fish sauce

1 tbsp. (15ml) soy sauce

1 tbsp. (15ml) honey

2 tsp. (10ml) freshly grated ginger

1 garlic clove, minced

1 tsp. (5ml) hot chili sauce

Mixed Bean Sprout Pad Thai (With Veggie Noodles)

vegetarian

raw

- Create thin noodles from the daikon, carrots and zucchini using a julienne peeler, mandolin, spiralizer or a sharp knife.
- Transfer the noodles to a large serving bowl. Add **Mixed Bean Sprouts**, green onions, chopped cilantro and sesame seeds.
- In a small bowl, whisk together all the sauce ingredients until smooth and creamy. Add 1 tbsp. (15ml) of hot water at a time to adjust the consistency.
- Drizzle enough dressing to coat the vegetables and toss gently to combine.



Eatmore Sprouts & Greens can be found in the produce section of your local grocery store or at www.eatmoresprouts.com

