

RECIPE | PEPPERS

BEEF PAD THAI



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BEEF PAD THAI

Recipe created by *Heather Englund*



35 min

10 min | **25 min**
PREP. | COOKING



6



medium

INGREDIENTS

- 1 Pure Flavor® Red Sweet Bell Pepper
- 1 Pure Flavor® Yellow Sweet Bell Pepper
- 4 green onions, sliced & divided
- 3 eggs
- 2 large carrots, peeled & cut into matchsticks
- 8 oz Pad Thai Rice Noodles
- 1.5 lb stir fry beef strips
- 3 tbsp peanuts, roasted & chopped
- 2 tbsp avocado oil, divided
- Limes wedges, for garnish

- For the sauce:**
- 2 garlic cloves, minced
 - ½ cup coconut aminos
 - 2 tbsp maple syrup
 - 2 tbsp fish sauce
 - 2 tbsp lime juice
 - 1 tsp rice vinegar
 - 1 tsp peanut butter

DIRECTIONS

- 1 Cook noodles according to package instructions. Once done, drain & rinse with cold water and set aside.
- 2 In a small bowl, mix sauce ingredients and in a separate bowl crack eggs & beat slightly, set aside.
- 3 In a large skillet or wok, heat 1 tablespoon of oil over medium-high heat. Sauté beef for 8 minutes, until cooked, then remove from the skillet & set aside.
- 4 Add remaining oil to the skillet & add carrots, peppers, & half of the green onions. Sauté for 10 minutes.
- 5 Move vegetables to the edge of the skillet & add eggs to the center. Scramble for 2 minutes until cooked and stir in with the vegetables.
- 6 Add beef, noodles, and sauce to the skillet & stir until combined.
- 7 Transfer to a serving dish and garnish with remaining green onions, peanuts, & lime wedges.