



(kind of) Pad Thai

We like to call this "kind of" Pad Thai, because it isn't authentic – but really hits the spot without having to use hard-to-find ingredients.

4 tablespoons water
2 tablespoons extra virgin olive oil
2 tablespoons tamari
1 tablespoon rice wine vinegar
1 tablespoon tomato paste
1 tablespoon sriracha
1/4 teaspoon sesame oil
1-inch knob of ginger

1 1/2 cups shelled edamame, cooked
8 ounces soba noodles, cooked

Chopped cilantro and sliced green onions, for garnish

Blend the first eight ingredients (oil through water) together until smooth. Toss with the edamame and noodles, and garnish with cilantro and green onion.