Gretchen's Vegan Bakery

VEGAN PANANG PASTA

12 oz fettuccine, linguine, or other egg-free noodles



Vegetables of Choice—Gretchen used:

- 1½ cup Assorted bell peppers (red, orange, yellow, green), all julienne sliced
- 1½ cups sliced Red Cabbage
- 1 large Carrot, julienne sliced
- 3 large Celery Ribs, sliced
- 1 medium Onion, sliced
- 1/2 cups Vegetable Stock



For the Thai Peanut Sauce:

- 4 tbsp Vegetable Stock or Water
- 3 tbsp natural Peanut Butter, creamy
- 3 tbsp low-sodium Tamari or Soy Sauce*
- 2 tbsp Sriracha sauce*
- 4 tbsp Agave or Maple Syrup*
- 1 tbsp minced Garlic

For garnish:

- 2 tbsp Rice Vinegar
- 4 Scallions, sliced
- 2 tbsp Sesame seeds
- 4 tbsp Peanuts



Cook the pasta according to package instructions, to *al dente* doneness.

Prepare the veggies by slicing or chopping them. Mix all the sauce ingredients together and whisk smooth. Steam/sauté the veggies (except the red cabbage) with the vegetable stock in a large sauté pan or a wok until tender, about 5 minutes, then add the red cabbage and cook for another 3 minutes. Add the sauce and whisk smooth as it boils. Add the cooked, drained pasta last.

Toss everything together well, then add the rice vinegar and toss to coat. Serve hot and garnish with optional chopped scallions, peanuts and sesame seeds

Editor's Note: Soy sauce and agave/maple syrup should be adjusted to taste and to your desired level of consumption of salt and sweetener. I reduced the amount of soy sauce in the recipe, but not sweetener. Start with a small amount of sriracha, until and unless you know how much "heat" you like.

Gretchen's Vegan Bakery: Gretchen is a Culinary Institute of America graduate with a degree in Baking and Pastry Arts. She owned an actual bakery in New Jersey for 10 years, then sold it in 2014 to offer her recipes on her website and on YouTube. Since 2016, Gretchen and her recipes have been vegan. Featured here is a savory recipe from her collection for vegan beginners.

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