



Maple Steak Pad Thai Noodles

Yield: Serves 4

Total Time: 30 minutes

Ingredients:

- 1 lb. of flank steak
- 8 ounce package of Pad Thai Rice Noodles
- 12 ounce package of Mung Bean Sprouts
- 3 Tablespoons of Almond Butter
- 7 Teaspoons Maple Syrup
- 7 Teaspoons of Balsamic Vinegar of Modena
- 4 Tablespoons of Coco Aminos
- 2 Tablespoons Rice Vinegar
- 10 Thai Chiles
- 4 Teaspoons of Sriracha
- 4 Teaspoons of Old Style Mustard (Seeds)
- 1 cup of sliced Scallions
- ½ Teaspoon of Cumin
- ½ Teaspoon of Onion Powder
- ½ Teaspoon of Garlic Powder

- ¼ Teaspoon of Himalayan Pink Sea Salt
- 3 Teaspoons of Grated Piloncillo (Brown Sugar)
- 3 Teaspoons of Red Pepper Flakes
- 4 Limes

Equipment Needed:

- Colander
- Cutting Board
- Fine Grater
- Knife
- 1 Boiling Pan
- 1 Sauté Pan
- Measuring Spoons
- Wooden Spatula
- Serving Plate
- Glass Bowls

Prep:

- Get the scallions and rinse the scallions and slice into thin pieces
- Get the Thai Chiles and rinse the Thai Chiles and slice into thin pieces horizontally
- Get a fine grater and piloncillo and bowl and grate the piloncillo and set aside
- Get the limes and cut in half and set aside
- Get the beef and slice the cubes into thin pieces and set aside
- Get the Mung Bean Sprouts and rinse them and set aside



Directions:

Pad Thai Noodles

- Get a boiling pan and turn the gas/electric knob to a medium setting and pour 4-6 cups of water until water reaches a boil
- Once the water is boiling then add your noodles and boil until the noodles are tender and not soft, should be about 4-5 minutes
- After the noodles are cooked, then drain the noodles using a colander and set aside
- Get a sauté pan and turn the gas/electric knob to a low to medium setting and pour 4 teaspoons of maple syrup, 4 teaspoons of rice vinegar, 4 teaspoons of sriracha, 4 teaspoons of old style mustard (seeds), 4 teaspoons of balsamic vinegar of Modena, and 3 tablespoons of almond butter, sliced green onion, sliced Thai Chile, and pилoncillo and stir the ingredients
- Get the rinsed Mung Bean Sprouts and stir them into the sauce in the sauté pan for about 2 minutes
- Get the pad Thai noodles and pour them into the sauté pan and mix the ingredients together
- Add 3 teaspoons of red pepper flakes at the end and mix

Beef

- Get a pan and turn the gas/electric knob to a medium setting and pour 3 teaspoons of organic maple syrup, 2 tablespoons of coco aminos, and 3 teaspoons of balsamic vinegar of Modena
- Get the thinly sliced pieces of beef and season them with a ½ teaspoon of cumin, ½ teaspoon of onion powder, ½ teaspoon of garlic powder, and ¼ teaspoon of Pink Himalayan Sea Salt,
- Once the beef is seasoned then place in the pan and cook until it is medium to well done (depending on your liking)

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- After the steak is cooked, get a serving dish and pour some Pad Thai noodles and a few slices of steak on top
- Garnish with red pepper flakes, sliced scallions, and squeeze the juice from one lime per serving
- Repeat this process until you finish the beef and pad Thai

***** Season to suit your taste buds*****