

# Chicken of the Woods Vegan Pad Kee Mao

## Ingredients

- ½ lb. Chicken of the Woods mushrooms, cleaned
- 1 lb. flat, broad noodles, such as shanxi fresh pulled noodles
- 1 lb. firm tofu
- 5 cloves garlic
- ½ piece fresh ginger
- 2 Serrano (or other) hot peppers
- 2 bell peppers
- 1 large onion
- 1 large tomato
- 2 green onions
- A handful of loosely packed fresh basil (Thai basil is best)
- Vegetable oil, for cooking

## Chicken Marinade:

- 3 tbsp. water
- 1 tbsp. soy sauce
- 1 tsp. sesame oil

## Pad Kee Mao Sauce

- 3 tbsp. [vegan fish sauce](#)
- 1 tsp. sesame oil
- 2 tbsp. brown sugar
- 1 tbsp. white wine
- 1 tbsp. garlic chili paste

## Steps

1. Tear the cleaned chicken of the woods into bite-sized pieces, between ½-1 inch in size. Pour the marinade over the mushrooms and gently toss. Put aside and allow to marinate for around 30 minutes.
2. While you are waiting, prep the other elements of the dish. Press the moisture out of the tofu for around 10 minutes before chopping into half inch cubes. Put on a pot of water to boil, and cook the noodles as directed on the package. When they are done, drain, toss in a little oil to prevent sticking, and set aside. Slice the peppers and onions into thin strips. Cut tomatoes into 6-8 wedges.



Mince the garlic and the ginger, and cut the chili peppers into thin discs. Lastly, whisk all of the ingredients for the sauce together and set aside.

3. Heat some vegetable oil in a large skillet or wok. Once it is hot, add the tofu and the chicken of the woods, including any marinade that is left in the bowl. Cook for at least 5 minutes, until the chicken and tofu begin to get crispy. Add the garlic, ginger and Serrano peppers, and continue to cook until fragrant, stirring often so as not to let anything burn. Next add the green peppers, onions and noodles. Cook for another few minutes until the peppers soften and the noodles get a little crispy. Add the tomato, scallion, and sauce. Stir well to make sure the sauce covers the entire dish. Remove from the heat, add the basil, serve and enjoy.