

## Bell Pepper Phad Thai Recipe

### Ingredients:

2 cups rice noodles (available in South Indian food stores)  
2 tablespoons oil  
1 cup julienned red and green bell peppers (capsicum)  
1 teaspoon crushed garlic  
¾ cup skinned and diced tomatoes  
½ cup julienned, semi-cooked French beans  
½ cup tofu (or paneer) cut into small cubes  
¼ cup soy sauce  
2 tablespoons lemon juice  
¼ cup chopped coriander leaves

### To garnish:

¼ cup sautéed cashew nuts  
¼ cup chopped scallions  
¼ cup bean sprouts

### Method:

Cook rice noodles according to the instruction on the packet. Drain and keep aside. Pour oil in a large work or skillet and heat it. Add bell pepper and garlic. Stir-fry for 3 minutes. Stir in tomatoes, French beans and tofu. Stir-fry just until tender for about 4 minutes. Add soy sauce and lemon juice and mix well. Mix in cooked noodles and coriander leaves. Your 'Phad Thai' is ready. Serve on a plate garnished with cashew nuts, scallions and bean sprouts.

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