



NUTRITION *per serving* 80g carbohydrates 46g fat 28g protein 239mg sodium | vegetarian, gluten-free, dairy-free



Calories
821



Prep & Cook Time
25-35 min.



Cook Within
7 days



Difficulty
Easy



Spice Level
Medium

IN YOUR BOX

8 oz. Rice Noodles
2 Green Onions
1 Lime
1 Red Bell Pepper
1 ½ oz. Roasted Peanuts
12 oz. Extra Firm Tofu
4 oz. Snow Peas
1 fl. oz. Toasted Sesame Oil
2 tsp. Sriracha
2 oz. Tamarind Concentrate

IN YOUR KITCHEN

Olive Oil
Salt
Medium Pot
Colander
Large Non-Stick Pan

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HOME CHEF

Crispy Tofu and Rice Noodles

with snow peas and red bell pepper

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Bring a **medium** pot of **water** to a boil
- Thoroughly rinse produce and pat dry
- Place a colander in the sink

WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Heads Up!** Green onions are used twice. White parts are cooked with **vegetables**, and green parts garnish dish.
- **Sriracha** is today's hot sauce du jour. Its garlicky-chile flavor complements just about everything. Feel free to use half or omit from recipe for less spice.

FROM THE CHEF

Test oil temperature by adding a green onion to it. It should sizzle gently. If it browns immediately, turn heat down and let oil cool. If it doesn't sizzle on contact, increase heat.

Be sure to let tofu cool off once it's done frying. Hot oil can seep into air pockets while cooking and may splatter you if cut right away.

Did you know...

Tofu is naturally low in calories, contains no cholesterol, and is gluten free. It's also an excellent source of protein, iron, and calcium.



1

Cook the Noodles

Add **noodles** to boiling **water** and cook, stirring often, 4 minutes, or until just tender. Drain noodles in colander and run under cold water. Return to pot, toss with 1 tsp. **olive oil** (to prevent sticking), and set aside. *Running cold water over pasta stops the cooking process.*



2

Prepare the Ingredients

Trim and thinly slice **green onions** on an angle, keeping white and green portions separate. Zest **lime**, halve, and juice. Stem, seed, and slice **red bell pepper** into ¼" strips. Coarsely chop **peanuts**. Rinse **tofu**, cut into ½" thick slices across width, and press with paper towels to remove excess moisture. *Drying tofu thoroughly helps with crispiness.*



3

Crisp the Tofu

Place 2 Tbsp. **olive oil** in a large non-stick pan over medium heat. Test oil temperature by adding a **white part of green onion** to oil. It should sizzle gently on contact. *If it browns immediately, turn heat down and let oil cool. If it doesn't sizzle, increase heat.* Line a plate with a paper towel. Carefully lay **tofu slices** in **hot oil** away from you (you may have to work in batches). Cook 3-4 minutes per side, or until tofu is golden brown and blistered. Transfer to towel-lined plate and let cool 5 minutes. Discard all but 2 tsp. oil and return pan to medium heat.



4

Cook the Vegetables and Slice Tofu

Add **white parts of green onions**, **snow peas**, and **bell pepper** to hot pan used to sear tofu. Cook 3-4 minutes, while stirring, or until snow peas are tender. Once **tofu** has cooled, transfer to clean cutting board and cut each slice into ¼" strips. Sprinkle with **lime zest** and ½ tsp. **salt**.



5

Finish the Dish

Add **sesame oil**, **Sriracha** (to taste), **tamarind concentrate**, **tofu slices**, cooked **noodles**, ½ tsp. **salt**, 2 Tbsp. **water**, 1 Tbsp. **olive oil**, and **lime juice** to pan with vegetables. Stir until all ingredients are well coated.



6

Plate the Dish

Place a serving of finished **noodles** in a bowl or on a plate. Garnish with chopped **peanuts** and **green parts of green onions**.