Sesame Peanut Tofu Noodles
with bell pepper

NUTRITION per serving–Calories: 879, Carbohydrates: 89g, Fat: 54g, Protein: 30g, Sodium: 1740mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

Prep & Cook Time
30-40 min.

Cook Within
7 days

Difficulty Level
Intermediate

Spice Level
Mild

In your box
2 Green Onions
5 oz. Spaghetti
12 oz. Extra Firm Tofu
1 Red Bell Pepper
2 Garlic Cloves
3 Tbsp. Cornstarch
3 fl. oz. Peanut Sauce
1 fl. oz. Toasted Sesame Oil
2 tsp. Sriracha
1 tsp. Multicolor Sesame Seeds

CONTAINS wheat, peanuts, soy
**You will need**

Olive Oil, Salt, Pepper  
Medium Pot, Colander, Mixing Bowl, Large Non-Stick Pan

**Before you cook**

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Bring 8 cups water and 2 tsp. salt to a boil in a medium pot  
- Thoroughly rinse produce and pat dry  
- Ingredient(s) used more than once: green onions

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**Cook the Pasta**

- Once water is boiling, add pasta and cook until al dente, 8-10 minutes.  
- Reserve ¼ cup pasta water. Drain pasta in a colander and return to pot. Set aside.  
- While pasta cooks, prepare ingredients.

**Fry the Tofu**

- Place a large non-stick pan over medium-high heat.  
- Add 3 Tbsp. olive oil and tofu to hot pan. Wipe mixing bowl clean and reserve. Stir occasionally until tofu is golden brown and crispy, 6-9 minutes.  
- Transfer to reserved mixing bowl.  
- Wipe pan clean and reserve.

**Coat the Tofu**

- Place tofu in a mixing bowl. Toss with ½ tsp. salt and a pinch of pepper.  
- Add cornstarch and gently toss to coat thoroughly.

**Prepare the Ingredients**

- Line a plate with paper towels.  
- Cut tofu into ¾” cubes. Place tofu on towel-lined plate and top with additional paper towels. Press firmly but gently to remove excess liquid.  
- Stem, seed, remove ribs, and slice red bell pepper into ¼” strips  
- Trim and thinly slice green onions on an angle.  
- Mince garlic.

**Cook the Vegetables**

- Return pan used to fry tofu to medium-high heat and add 2 tsp. olive oil. Add red bell pepper to hot pan and cook until crisp-tender, 2-3 minutes.  
- Add half the green onions (reserve remaining for garnish) and garlic. Cook until aromatic, 1-2 minutes.  
- Add pasta, peanut sauce, pasta water, and sesame oil to pan and stir until thoroughly combined.  
- To mixing bowl with tofu, add Sriracha (to taste) and toss to coat.  
- Plate dish as pictured on front of card, garnishing with sesame seeds and remaining green onions. Bon appétit!