



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



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

🕒 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**



1

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.



2

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**.



3

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.



4

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.



5

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!