



#### In your box

- 3 Tbsp. Cornstarch
- 2 tsp. Asian Garlic, Ginger and Chile Seasoning
- 4 fl. oz. Brown Stir Fry Sauce
- 2 Green Onions
- 5 oz. Lo Mein Noodles
- 12 oz. Extra Firm Tofu
- 2 tsp. Sriracha
- 1 Red Bell Pepper
- 1 Head of Baby Bok Choy
- 2 oz. Cashews



## Tofu Drunken Noodles

with bok choy

NUTRITION per serving—Calories: 793, Carbohydrates: 88g, Fat: 38g, Protein: 29g, Sodium: 1561mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**35-45 min.**

Cook Within  
**7 days**

Difficulty Level   
**Easy**

Spice Level   
**Medium**

## 🕒 You will need

Olive Oil, Salt

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 a medium pot of **water** to a boil
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **green onions**



1

### Cook the Noodles

- Once water is boiling, add **noodles** and cook until al dente, 4-6 minutes.
- Drain noodles in a colander and set aside.
- While noodles cook, prepare ingredients.



2

### Prepare the Ingredients

- Line a plate with paper towel. Cut **tofu** into ½” chunks and place on towel-lined plate. Top with more towels and press gently, absorbing as much liquid as possible. Place in a mixing bowl and toss with **cornstarch**.
- Stem, seed, remove ribs, and slice **red bell pepper** into ¼” strips.
- Trim and cut white portions of **green onions** into 1” lengths. Cut green portions thinly on an angle.
- Remove leaves and stems of **bok choy**. Discard any discolored leaves, then thoroughly rinse. Remove green leaves and halve white stems.



3

### Cook the Tofu

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**.
- Add **tofu** to hot pan. Stir occasionally until crispy and golden brown, 5-7 minutes.
- Sprinkle with **seasoning blend** and remove from burner. Remove tofu to a plate.
- Wipe pan clean and reserve.



4

### Cook the Vegetables

- Return pan used to cook tofu to medium-high heat and add 1 Tbsp. **olive oil**. Add **bok choy stems** and **red bell pepper** and stir often until lightly browned, 3-4 minutes.
- Add **bok choy leaves** and **white portions of green onions** and stir often until wilted, 2 minutes.
- Add **stir-fry sauce**, **Sriracha** (to taste), **cashews**, **tofu**, **noodles**, and ¼ tsp. **salt** and stir until warmed through.
- Remove from burner.



5

### Finish the Dish

- Plate dish as pictured on front of card, garnishing with **green portions of green onions**. Bon appétit!