



In your box

- 3 oz. Matchstick Carrots
- ¼ oz. Cilantro
- 1 Lime
- 3 Tbsp. Cornstarch
- 5 oz. Rice Noodles
- 12 oz. Extra Firm Tofu
- 4 fl. oz. Sweet Chili Sauce
- 2 Green Onions
- .40 fl. oz. Tamari Soy Sauce
- 1 oz. Roasted Peanuts



Crispy Tofu Pad Thai

with green onions and peanuts

NUTRITION per serving—Calories: 905, Carbohydrates: 115g, Fat: 39g, Protein: 25g, Sodium: 1711mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
7 days

Difficulty Level ● ● ● ● ●
Easy

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



1

Prepare the Ingredients

- Trim and thinly slice **green onions**.
- Halve **lime**. Quarter one half and juice remaining half.
- Coarsely chop **peanuts**.
- Stem and mince **cilantro**.
- Pat **tofu** very dry and cut into 1" dice.



2

Cook the Noodles

- While water is boiling, add **noodles** and cook, 3-4 minutes.
- *Noodles should be undercooked and firm; they will finish cooking in a later step.*
- Reserve $\frac{1}{4}$ cup **pasta cooking water**. Drain noodles in a colander and rinse under cold water to stop the cooking process.
- Return noodles to pot and toss with 1 tsp. **olive oil**. Set aside.



3

Coat the Tofu

- Combine **cornstarch** and a pinch of **salt** and **pepper** in a mixing bowl
- Add **tofu pieces** and toss to coat. Set aside.



4

Cook the Tofu

- Place a large non-stick pan over medium-high heat and add 3 Tbsp. **olive oil**.
- Add **tofu pieces** to hot pan and stir occasionally until golden brown, 6-8 minutes.



5

Finish the Dish

- Add **matchstick carrots**, **noodles**, **green onions** (reserving a pinch for garnish), **sweet chili sauce**, **soy sauce**, **reserved pasta water**, **lime juice**, and a pinch of **salt** and **pepper** to pan.
- Stir occasionally until combined, 1-3 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, garnishing with **cilantro**, **peanuts**, and reserved green onions. Squeeze **lime wedges** over to taste. Bon appétit!