



## Ginger Tofu Noodles

with Toasted Cashew Nuts



20-30min



2 Portions

Tofu gets the star treatment here by being coated in potato flavour and fragrant five-spice powder and then seared in a wok to produce a crispy exterior. Then it's simply tossed through egg noodles, tender-crisp veggies and a salty, but vegetarian-friendly, oyster sauce. Dig in with those chopsticks!



## What we send

- sriracha sauce
- dried egg noodles <sup>1,3</sup>
- tofu coating mix (potato starch, Chinese five-spice)
- garlic, ginger, coriander
- cashews <sup>15</sup>
- sesame oil <sup>11</sup>
- vegetarian oyster sauce <sup>1,6</sup>
- sugar snap peas
- broccoli
- carrots
- firm tofu <sup>6</sup>

## What you'll require

- caster sugar
- soy sauce <sup>6</sup>
- vegetable oil

## Utensils

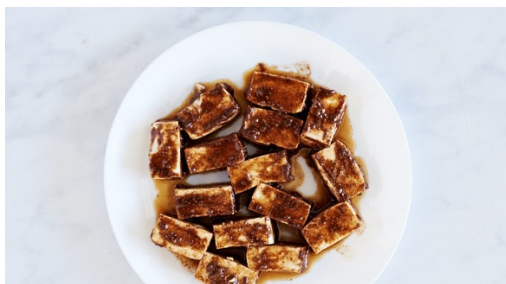
- Colander
- medium saucepan
- paper towel
- wok or deep frying pan
- Our veggies come straight from the farm, so please wash them before cooking.

## Allergens

Gluten (1), Egg (3), Soy (6), Sesame (11), Tree Nuts (15). May contain traces of other allergens.

## Nutrition per serving

Energy 800.0kcal, Fat 29.0g, Proteins 39.2g, Carbs 89.2g



### 1. Marinate tofu

Bring a medium saucepan of water to the boil for the noodles. Drain the **tofu** on paper towel. Cut into 2cm pieces and pat dry again with paper towel. Place the **tofu coating mix** on a plate and lightly dust the tofu cubes.



### 2. Prepare ingredients

Peel and thinly shred the **ginger**. Finely chop the **garlic**. Thinly slice the **carrots**. Cut the **broccoli** into small florets. Trim the **sugar snap peas** and cut into thirds. Combine the **oyster sauce**, **sesame oil**, 2 tbs **soy sauce**, 1 tsp **sugar** and 2 tbs cold water in a bowl. Coarsely chop the **cashews**. Pick the **coriander** leaves and discard the stems.



### 3. Fry tofu

Heat 1 tbs **oil** in a wok or large frypan over medium-high heat. Cook the **tofu** for 3-5 mins turning carefully (you can use a pallet knife for this) or until golden. Transfer to a plate lined with paper towel and wipe the pan clean with paper towel.



### 4. Cook noodles

Add the **noodles** to the pan of boiling water. Cook for 4 mins or until tender. Drain and refresh under cold water and drain again.



### 5. Stir-fry vegetables

Heat 1 tbs **oil** in same wok over medium-high heat. Stir-fry the **ginger** and **garlic** for 30 secs. Add the **broccoli** and **carrots** and stir-fry for 2 mins. Add the **sugar snaps** and 1 tbs cold water and stir-fry for a further 2 mins.



### 6. Get ready to serve

Add the **noodles** to the wok with the **sauce mixture**. Stir-fry for 2 mins to combine and heat through. Stir in **sriracha sauce** for extra heat. Serve topped with **tofu** and sprinkled with **cashews** and **coriander**.