



**UNDER
30 MINS**

Snow Pea Salad

with Sweet Chilli Dressing



20-30min



2 Portions

So many meat-eaters are now choosing to go meat-free one or two days a week and so here's a fabulous vegan dinner to enjoy on those nights. On the table in just 25 minutes, this flavoursome and beautiful salad is a wonderful Summer meal.

What we send

- 1 long red chilli, mint
- palm sugar
- fried tofu ⁶
- vermicelli noodles
- sesame oil ¹¹
- lime
- red cabbage
- snow peas
- green peas

What you'll require

- Australian honey
- pepper
- soy sauce ⁶
- vegetable oil

Utensils

- grater
- Kettle
- large frypan
- large sieve or colander

- Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Soy (6), Sesame (11). May contain traces of other allergens.

Nutrition per serving

Energy 800.0kcal, Fat 22.6g, Proteins 24.9g, Carbs 118.2g



1. Marinate tofu

Combine 1 tbs **soy sauce** and 2 tsp **honey** in a shallow dish and season with **pepper**. Cut the **tofu** into 1cm thick slices. Add the tofu to the shallow dish and turn to coat. Marinate for 10 mins. Bring a kettle to the boil.



4. Make dressing

Zest the **lime** and squeeze the juice into a bowl. Deseed and thinly slice the **chilli**. Finely chop half of the **palm sugar**. Add the **sesame oil**, 2 tbs **soy sauce**, 2 tsp **oil** and the finely chopped palm sugar to the lime juice and whisk to combine. Stir in the chilli.



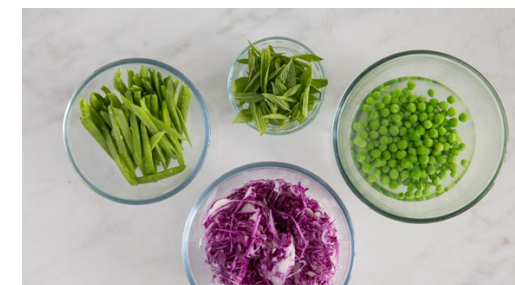
2. Cook tofu

Heat 1 tbs **oil** in a large non-stick frypan over medium heat. Cook the **tofu** for 3-4 mins each side until golden and warmed through.



5. Cook noodles

Place the **noodles** in a heatproof bowl and cover with boiling water. Stand for 3 mins or until al dente. Drain, refresh under cold water and shake dry.



3. Prepare ingredients

Meanwhile, place **green peas** in a heatproof bowl and cover with boiling water. Stand for 1 min. Drain, refresh under cold water and shake dry. Refill the kettle and bring to the boil. Trim and thinly shred the **snow peas**. Finely shred the **red cabbage**. Pick the **mint** leaves (reserve some for garnish). Combine the peas, snowpeas, cabbage and mint in a bowl.



6. Get ready to serve

Toss the **noodles** with the **lime dressing**. Divide the noodles between bowls and top with the **salad** and **tofu**. Drizzle over any remaining dressing and garnish with reserved **mint**.