



Xian Noodle Bowl

with Black Vinegar Dressing

 20min  2 Portions

The city of Xi'an in northern China is renowned for its interesting blend of cultures and nowhere is this more apparent than in its cuisine. Classic Chinese noodle dishes are served with grilled meats such as lamb or beef and sauces are made using tahini, both more normally associated with Middle Eastern dishes. Here, in a more summery salad, the noodles and tofu are a perfect foil for the spic...

What we send

- rice pad Thai noodles
- silken firm tofu ⁶
- sesame oil ¹¹
- tahini ¹¹
- ginger and Thai basil
- Chinese black vinegar
- fried shallots
- radish
- carrot
- zucchini
- dried chilli flakes

What you'll require

- soy sauce ⁶
- sugar

Utensils

- baking paper
- Colander
- Kettle
- medium saucepan
- small saucepan
- Steamer

- 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 26.2g, Proteins 27.6g, Carbs 108.9g



1. Make dressing

Combine the **vinegar**, 2 tsp **sesame oil**, **tahini**, 60ml (¼ cup) **soy sauce**, 1 tbs water, 1½ tbs **sugar** and ½ tsp **chilli flakes** (or ¼ tsp for a milder dressing) in a small saucepan. Heat over medium heat for 2-3 mins, stirring, until combined. Set aside to cool.



2. Prepare vegetables

Thinly shred or slice the **zucchini** and place in a large bowl. Thinly slice the **carrot** and add to the bowl. Thinly slice **radishes**. Bring a medium saucepan of water to the boil of the right size to fit your steamer basket or sieve on top.



3. Prepare ingredients

Bring a kettle the the boil. Pick the **basil** leaves (discard stems). Peel the **ginger**. Thinly slice, then slice into thin matchsticks (julienne).



4. Cook noodles

Place the **noodles** in a large heatproof bowl. Cover with boiling water and stand to soften for 8 mins, stirring occasionally to separate the noodles. Drain, then rinse under cold water and shake dry. Return to bowl and drizzle with remaining **sesame oil**.



5. Steam tofu

Carefully drain the **tofu**. Place on a piece of baking paper and sit in the steamer or sieve. Scatter over **ginger** and steam for 3-4 mins. Using the paper to lift the tofu, transfer to a board. Set ginger aside and cut tofu into 1-2m slices.



6. Get ready to serve

Add 2 tbs of the **dressing** to the **vegetables** and toss to coat. Divide the **noodles** between 2 plates and drizzle over a little more **dressing**. Top with **dressed vegetables** and the **radish, basil, tofu slices, ginger** and **fried shallots**. Serve with any remaining dressing to drizzle and remaining **chilli** on the side for sprinkling over, if liked.