



Noodles with Tofu Triangles,

Edamame Beans and Chilli Peanuts



20-30min



2 Portions

We've grabbed bits and pieces from all over Asia as inspiration for this dish - the edamame beans and ramen noodles from Japan, the lime and basil from Thailand, and the broccoli from China. We finish this vegan-friendly dish off with spicy peanuts that really pack a punch.

What we send

- roasted peanuts ⁵
- fried tofu ⁶
- edamame ⁶
- ramen noodles ^{1,3,6}
- sesame oil ¹¹
- lime
- Chinese broccoli
- long red chilli
- Thai basil
- garlic
- spring onion

What you'll require

- salt
- soy sauce ⁶
- sugar
- vegetable oil

Utensils

- Colander
- large frypan
- large saucepan
- Slotted spoon

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

Allergens

Gluten (1), Egg (3), Peanuts (5), Soy (6), Sesame (11). May contain traces of other allergens.

Nutrition per serving

Energy 740.0kcal, Fat 31.4g, Proteins 39.5g, Carbs 69.3g



1. Prepare vegetables

Thinly slice the **spring onion**, separating green and white parts. Finely chop the **garlic**. Pick the **basil** leaves (discard stems). Finely chop the **chilli**. Cut the **Chinese broccoli** into 4cm lengths.



4. Fry peanuts

Heat 1 tbs **vegetable oil** in a large frypan over medium heat. Cook **peanuts**, stirring constantly, for 2-4 mins until golden. Add **chilli** and stir-fry for 30 secs or until bright red. Using a slotted spoon, transfer to a small bowl and season with **salt**.



2. Make sauce

Bring a large saucepan of salted water to the boil. Juice the **lime** into a small bowl (you will need 2 tbs). Add 60ml (1/4 cup) **soy sauce**, the **sesame oil** and 2 tsp **sugar**. Stir until sugar dissolves.



5. Cook aromates

Add the **garlic**, **spring onion whites** and **tofu** to the pan and cook for 1-2 mins until fragrant.



3. Cook ramen and veggies

Cook the **noodles** and **Chinese broccoli** in the boiling water for 1 min. Add the **edamame** and boil for a further 1 min or until the noodles are almost tender and veggies are bright green. Drain.



6. Get ready to serve

Add the **sauce mix**, **noodles** and **veggies**, and stir-fry for 2 mins or until the sauce is reduced and coats the **noodles**. Toss through the **basil**. Serve sprinkled with **spring onion greens** and **chilli peanuts**.