

# DINNERLY



 HEALTHY

## Sticky Tofu Noodle Bowls

with Snow Peas



20-30 minutes



4 Servings

Devour a bowl of slippery silken noodles, made delicious with a sesame and soy dressing that can literally be thrown together in a minute.

### WHAT WE SEND

- 150g snow peas
- 80ml hoisin sauce <sup>1,6,11</sup>
- 300g red cabbage
- 2 carrots
- 1 packet vermicelli noodles
- 1 tbs sesame oil <sup>11</sup>
- 2 packets silken firm tofu <sup>6</sup>

### WHAT YOU NEED

- soy sauce <sup>6</sup>
- sugar
- white vinegar

### TOOLS

- paper towel
- sieve

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

### ALLERGENS

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

### NUTRITION PER SERVING

Energy 555kcal, Fat 17.8g, Carbs 64.9g, Proteins 26.1g



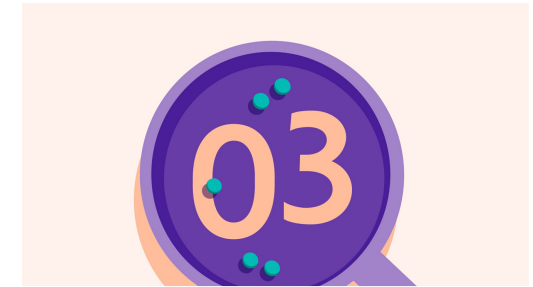
#### 1. Soften noodles

Preheat the grill to medium. Put the **noodles** in a large bowl, cover with boiling water and stand for 5 mins or until tender. Drain well and set aside.



#### 2. Grill tofu

Meanwhile, carefully remove the **tofu** according to the packet instructions and drain on paper towel. Cut the tofu into 8 thick slices, put in a shallow baking dish and pour over the **hoisin sauce**. Grill for 5-7 mins until browned and sticky.



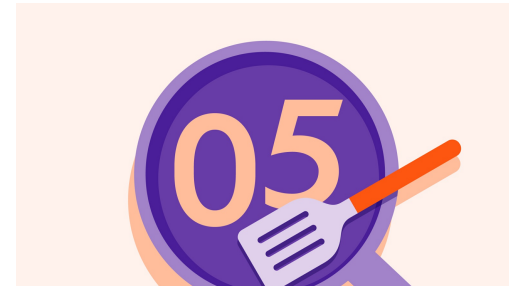
#### 3. Prep veggies

While the tofu is grilling, peel the **carrots** and shred with a julienne peeler or grate with a box grater. Trim the stems from the **snow peas**, removing the string from one side, then thinly slice lengthwise. Thinly shred the **cabbage**.



#### 4. Make dressing

Put **1 tbs sesame oil**, **2 tsp sugar**, **1 tbs soy sauce** and **2 tbs white vinegar** in a large bowl and stir to combine.



#### 5. Serve up

Add the **noodles**, **carrot**, **snow peas** and **cabbage** to the **dressing** and toss well to combine. Divide the **noodle mixture** among bowls and top with the **sticky tofu** to serve.



#### 6. Make it yours

Grab a few lime wedges and squeeze over the noodles for an extra burst of freshness.