

MARLEY SPOON



Spicy Tofu Sichuan Noodles



20-30min



2 Portions

Sichuan cuisine, the fiery food of China's southwest corner, is characterised by its abundant use of Sichuan pepper, which adds lemon notes and an addictive numbing quality to any dish, like these savoury vegetarian noodles with cooling silken tofu. We've swapped tahini for traditional Asian sesame paste in a nutty, creamy sauce that will have you going back for more.

What we send

- sauce, kecap manis ^{1,6,17}
- tahini paste ¹¹
- garlic, ginger, spring onion, coriander
- silken firm tofu ⁶
- mild chilli flakes
- ground sichuan pepper
- cucumber
- vegetable stock cube
- dry egg noodles ^{1,3}

What you'll require

- boiling water
- soy sauce ⁶
- sunflower oil

Utensils

- large saucepan
- paper towel
- small frypan

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

Cooking tip

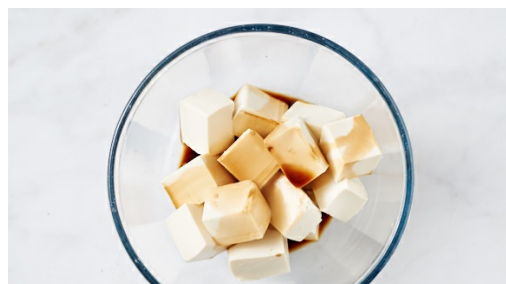
It doesn't matter too much if the tofu falls apart.

Allergens

Gluten (1), Egg (3), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 780.0kcal, Fat 33.4g, Proteins 35.7g, Carbs 82.3g



1. Marinate tofu

Combine **half the kecap manis** (reserve remainder for another use) and the **soy sauce** in a large bowl. Carefully remove the **tofu** according to the packet instructions and drain on paper towel. Cut the tofu into 3cm cubes (see cooking tip) and add to the bowl. Turn very gently to coat and set aside for 10 mins.



2. Prepare ingredients

Meanwhile, finely chop or crush the **garlic**. Peel and finely grate the **ginger**. Trim and cut the **spring onions** into 4cm lengths.



3. Prepare garnish

Coarsely chop the **cucumbers**. Finely chop the **coriander**, including the stems. Bring a medium saucepan of water to the boil for the noodles. Heat **1 tbs oil** in a large non-stick frypan over medium-high heat.



4. Cook tofu

Using a slotted spoon, remove **tofu** from the marinade, reserving marinade, and cook, turning, for 4 mins or until crisp and browned. Remove and set aside. Meanwhile, crumble **1 stock cube** (reserve remainder for another use) into a heatproof jug, add **250ml (1 cup) boiling water** and stir to combine. Stir in reserved marinade until smooth.



5. Cook sauce

Add **1 tbs oil** to the pan and stir-fry the **garlic, ginger** and **spring onion** for 1 min or until fragrant. Add **half the chilli flakes, 1 tsp Sichuan pepper** (reserve remainders for another use) and the **stock mixture**. Reduce heat to medium and simmer for 3 mins. Whisk in **tahini** until smooth. Return **tofu** to pan and cook for 1 min or until warmed through.



6. Cook noodles

Meanwhile, cook the **noodles** for 3-4 mins until al dente. Drain the noodles and divide among bowls. Spoon over the **tofu** and **sauce**, then scatter with the **cucumber** and **coriander** to serve.