

MARLEY SPOON



Spicy Tofu Sichuan Noodles



20-30min



4 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

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

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

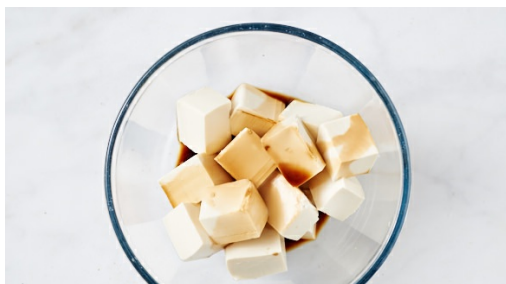
It doesn't matter too much if the tofu falls apart.

Allergens

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

Nutrition per serving

Energy 780.0kcal, Fat 33.5g, Proteins 35.6g, Carbs 82.2g



1. Marinate tofu

Combine the **kecap manis** and **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.



4. Cook tofu

Using a slotted spoon, remove the **tofu** from the marinade, reserving marinade, and cook, turning, for 4 mins or until crisp and browned. Remove and set aside. Meanwhile, crumble the **stock cubes** into a heatproof jug, add **500ml (2 cups) boiling water** and stir to combine. Stir in reserved marinade until smooth.



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.



5. Cook sauce

Add **2 tbs oil** to the pan and stir-fry the **garlic, ginger** and **spring onion** for 1 min or until fragrant. Add the **chilli flakes, 2 tsp Sichuan pepper** (reserve remainder for another use) and the **stock mixture**. Reduce heat to medium and simmer for 3 mins. Whisk in the **tahini** until smooth. Return the **tofu** to the pan and cook for 1 min or until warmed through.



3. Prepare garnish

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



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 the **sauce** and scatter with the **cucumber** and **coriander** to serve.