

DINNERLY



Peanut-Sesame Noodle Salad with Crispy Tofu

Cucumbers & Scallions



20-30min



2 Servings

Crisp, cool, and creamy—that's how we like our noodles. Peanut butter and tahini come together to make a nutty sauce that coats egg noodles, pan-fried tofu, and thinly sliced cucumbers. Toss it all together with some scallions, and you've got a salad that's anything but boring. We've got you covered!

WHAT WE SEND

- 1 cucumber
- 2 scallions
- 1 pkg extra-firm tofu ¹
- 1.15 oz peanut butter ²
- 1 oz tahini ³
- ½ oz tamari soy sauce ¹
- 2 (2½ oz) Chinese egg noodles ^{4,5}

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- neutral oil
- distilled white vinegar (or vinegar of your choice)
- sugar

TOOLS

- medium saucepan
- microplane or grater
- large skillet

ALLERGENS

Soy (1), Peanuts (2), Sesame (3), Egg (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 730kcal, Fat 42g, Carbs 72g, Protein 29g



1. Prep ingredients

Bring a medium saucepan of **water** to a boil.

Peel **cucumber** if desired, then cut into thin matchsticks. Thinly slice **scallions**. Finely grate **1 teaspoon garlic** into a medium bowl.

Cut **tofu** into ½-inch thick planks, then cut each plank crosswise into triangles. Pat very dry with paper towels, then season all over with **salt** and **pepper**.



4. Cook noodles

Add **noodles** to saucepan with boiling **water**; cook, stirring to prevent clumping, until al dente, 4–5 minutes.

Drain noodles, then immediately rinse under cold water. Toss in a medium bowl with **1 teaspoon oil**. Add **half of the peanut-sesame sauce** and toss to coat.



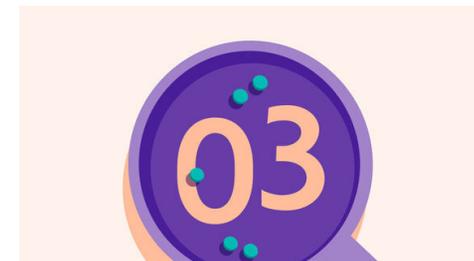
2. Fry tofu

Heat ½-inch **oil** in a large skillet over medium heat until shimmering. Add **tofu** in batches (do not overcrowd pan). Cook until deeply golden, 1–2 minutes per side. Transfer to a paper towel-lined plate; season with **salt**.



5. Finish & serve

Serve **noodle salad** topped with **tofu**, **cucumbers**, **remaining peanut-sesame sauce**, and **scallions**. Enjoy!



3. Make peanut-sesame sauce

To bowl with **grated garlic**, add **peanut butter**, **tahini**, **tamari**, ¼ cup **water**, 1 **tablespoon oil**, 2 **teaspoons each of vinegar and sugar**, and ¼ **teaspoon salt**. Whisk until smooth and the texture of light cream.



6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!