



## Crispy Tofu and Peanut Noodles

with Carrots, Snow Peas & Scallions



20-30min



2 Servings

We used a toothsome whole wheat linguini to catch a luscious, creamy peanut sauce. The noodles get topped with crunchy, thinly sliced carrots and snow peas lightly dressed with a sweet vinegar sauce. They're even better with warm pieces of golden-crisped tofu, so make sure to get your pan hot enough when browning the tofu. Cook, relax and enjoy!



## What we send

- fresh cilantro
- carrots
- snow peas
- scallions
- rice wine vinegar

## What you need

- coarse salt
- sugar

## Tools

- large pot
- nonstick skillet

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

### Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 875.0kcal, Fat 36.2g, Proteins 52.9g, Carbs 77.0g



### 1. Press tofu

Bring a large pot of salted water to a boil. Drain tofu and slice into 6 thick planks. Place between several layers of paper towels and cover with a heavy dish; set aside.



### 2. Prep vegetables

Peel carrot and thinly slice crosswise; stack slices and cut into matchsticks. Thinly slice snow peas into matchsticks. Toss carrots and snowpeas with 1 tablespoon vinegar and a pinch each salt and sugar. Chop half of scallions into 1-inch lengths.



### 3. Brown tofu

Cut each tofu plank into 4 triangles. Heat 1 tablespoon oil in a nonstick skillet over medium-high. Add tofu and cook until golden underneath, about 3 minutes. Flip tofu, add chopped scallions, and cook until tofu is golden and tofu is softened, about 3 minutes more. Season to taste with salt. Transfer to a plate.



### 4. Boil pasta

Add linguini to boiling water and cook until al dente, 8-10 minutes. Reserve ¼ cup pasta water then drain.



### 5. Make sauce

Meanwhile, whisk peanut butter, tamari, 1 tablespoon rice vinegar, 1 teaspoon sugar, and reserved pasta water in a large bowl until smooth and combined. Add spaghetti and toss to coat.



### 6. Finish

Thinly slice remaining half of scallions. Pick cilantro leaves from stems. Divide peanut noodles between bowls and top with tofu, vegetables, scallions and cilantro. Enjoy!