

# MARLEY SPOON



## Tofu Vermicelli Bowl

with Peanut Sauce & Sriracha

 20-30min  2 Servings

Cellophane noodles are a key ingredient in East and Southeast Asian cuisine. Like magic, once cooked, they become crystal clear! We use these noodles as the base in this vegan noodle bowl with protein-packed tofu and crisp veggies. Fresh mint, crunchy peanuts, and creamy peanut sauce tie it all together. We love to spice things up, so Sriracha adds the heat we crave; if you're not into spicy, feel free to leave it on the side.

## What we send

- 2 (2 oz) cellophane noodles
- 1 pkg extra-firm tofu <sup>1</sup>
- 1 cucumber
- 1 bell pepper
- garlic
- 1 lime
- 1.15 oz peanut butter <sup>2</sup>
- ¼ oz fresh mint
- 1 oz salted peanuts <sup>2</sup>
- 2 pkts Sriracha

## What you need

- neutral oil
- sugar
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)

## Tools

- large pot
- microplane or grater
- fine-mesh sieve
- rimmed baking sheet

## Allergens

Soy (1), Peanuts (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 760kcal, Fat 40g, Carbs 76g, Protein 33g



### 1. Soak noodles

Bring a large pot of water to a boil. Stir **cellophane noodles** into boiling water, then remove from heat and set aside to let soak until tender, about 10 minutes. Meanwhile, drain **tofu** and gently pat dry to remove excess water; cut into 1-inch cubes.



### 4. Broil tofu

Preheat broiler with the top rack 6-inches from heat source. Lightly **oil** a rimmed baking sheet. Arrange **tofu** in a single layer on baking sheet then drizzle lightly with **oil**. Season with **salt** and **pepper**. Broil until browned in spots, 8-10 minutes. Flip and cook until crisp on both sides, 4-6 minutes (watch closely as broilers vary).



### 2. Prep ingredients

Peel **cucumber**, then cut in half lengthwise, scoop out seeds, and cut on a angle crosswise into ¼-inch pieces. Halve **pepper**, remove stem and seeds, and thinly slice into strips. Finely chop **2 teaspoons garlic**. Finely grate **all of the lime zest**. Squeeze **all of the lime juice** into a large bowl; keep zest and juice separate.



### 5. Season tofu

While **tofu** is broiling, in a large bowl combine **peanut butter, garlic, lime zest, 3 tablespoons water, ½ teaspoon sugar, ¼ teaspoon salt, and ¼ teaspoon vinegar**. Once **tofu** is done cooking, pour **half of the peanut sauce** directly onto **tofu**, and carefully toss to coat.



### 3. Drain & season noodles

Drain **cellophane noodles** in a fine-mesh sieve and rinse under cold water, then drain again. Use kitchen shears to cut noodles into smaller pieces. To bowl with **lime juice**, whisk in **2 tablespoons oil, 2 teaspoons sugar**, and **½ teaspoon salt**. Add **noodles** and **sliced cucumbers and peppers**. Stir to combine and set aside until step 6.



### 6. Assemble & serve

Pick **mint leaves** from **stems**; discard stems and tear leaves into small pieces. Coarsely chop **peanuts**. Place **seasoned noodles and veggies** in a bowl and top with **tofu**. Drizzle **Sriracha**, if desired, and **remaining peanut sauce** over top. Garnish with **torn mint leaves and peanuts**. Enjoy!