

DINNERLY



Sweet & Sour Noodle Stir-Fry with Tofu, Peppers & Snap Peas

 20-30min  2 Servings

We hope you're hungry, because this tofu stir-fry is so slurpalicious you won't want to leave a single noodle behind. And yes, we did have to mix in a few veggies for #health, but trust us, our readymade sweet & sour sauce makes them irresistible. We've got you covered!

WHAT WE SEND

- 1 pkg extra-firm tofu ¹
- 1 bell pepper
- 4 oz snap peas
- 1 oz salted peanuts ²
- 5 oz pad Thai noodles
- 2 (2 oz) sweet & sour sauce ₁

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

- medium saucepan
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 740kcal, Fat 36g, Carbs 87g, Protein 23g



1. Prep tofu

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

Drain **tofu** and cut in half. Transfer one half to a paper towel-lined plate (save rest for own use). Place more paper towels over tofu, then place a heavy skillet (or another flat, heavy object) over top. Let sit to press out excess liquid, 10 minutes.



4. Cook tofu & veggies

Heat **3 tablespoons oil** in a medium nonstick skillet over medium-high. Add **tofu** and cook until crisp and browned, about 5 minutes per side. Transfer to a paper towel-lined plate.

Add **snap peas** and **peppers** to same skillet; season with **a pinch each of salt and pepper**. Cook, stirring occasionally, until tender, 3–5 minutes. Reduce heat to medium.



2. Prep ingredients

Meanwhile, halve **bell pepper**, discard stem and seeds, and thinly slice into strips. Halve **snap peas**, if desired. Coarsely chop **peanuts**.

Cut **drained tofu** into 1-inch pieces.



5. Finish & serve

Add **all of the sweet and sour sauce**; bring to a simmer. Add **noodles** and **tofu**; toss to coat until warmed through, 1–2 minutes. Season to taste with **salt and pepper**.

Serve **sweet and sour noodle stir-fry** with **peanuts** sprinkled over top. Enjoy!



3. Cook noodles

Add **noodles** to saucepan with boiling **salted water**; cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Drain noodles, then rinse under cold running water and toss with **1 teaspoon oil**. Set aside until step 5.



6. Eat your veggies!

Bulk up this dish by throwing in any veggies you have sitting around, like onions, broccoli, carrots, zucchini, or bean sprouts.