



## Crispy Tofu & Ponzu Noodles

with Peanut Sauce & Pickled Vegetables



20-30min



2 Servings

We use delightfully chewy udon noodles 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.



## What we send

- 1 pkg extra-firm tofu <sup>2</sup>
- 3 oz carrots
- 4 oz snow peas
- ¼ oz fresh cilantro
- 1 piece fresh ginger
- garlic
- 1.8 oz ponzu sauce <sup>2</sup>
- 7 oz udon noodles <sup>3</sup>
- 2 (1.15 oz) peanut butter <sup>1</sup>

## What you need

- kosher salt & ground pepper
- neutral oil
- sugar

## Tools

- large pot
- large nonstick skillet

## Allergens

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

## Nutrition per serving

Calories 830kcal, Fat 43g, Carbs 94g, Protein 22g



### 1. Prep tofu

Bring a large pot of **salted water** to a boil. Drain **tofu**, then halve through the middle and cut one half into 8 triangles (save rest for own use). Place tofu triangles between several layers of paper towel and cover with a heavy dish; set aside.



### 2. Prep vegetables

Scrub and trim ends from **carrots**, then thinly slice lengthwise; stack slices and cut into matchsticks. Thinly slice **snow peas** lengthwise into matchsticks. Coarsely chop **cilantro leaves and tender stems** together. Finely chop **1½ teaspoons ginger** and **1 teaspoon garlic**.



### 3. Make ponzu vinaigrette

In a large bowl, whisk to combine **2 tablespoons oil**, **1 tablespoon ponzu sauce**, **1 teaspoon water**, and **a pinch of sugar**. Transfer **1 tablespoon ponzu vinaigrette** to a medium bowl, then add **snow peas** and **carrots**; toss to coat. Set aside veggies until ready to serve.



### 4. Cook udon noodles

Add **udon** to boiling water and cook, stirring occasionally to prevent clumping, until just tender, 5-7 minutes. Drain and rinse under cold water. Transfer udon to large bowl with **ponzu vinaigrette**, tossing to coat.



### 5. Cook tofu

While **noodles** cook, heat **2 tablespoons oil** in a large nonstick skillet over medium-high. Add **tofu** and cook until golden-brown and crisp, about 6 minutes, flipping halfway through. Transfer to a paper towel-lined plate.



### 6. Finish & serve

If skillet is dry, add **1 teaspoon oil**, then add **garlic and ginger**; cook over medium heat until fragrant, 30 seconds. Add **peanut butter**, **remaining ponzu**, **½ cup water**, and **½ teaspoon sugar**. Simmer, whisking constantly, until slightly thickened, 1-2 minutes. Serve **udon** topped with **tofu**, **pickled veggies**, and **cilantro**. Drizzle with **peanut sauce**. Enjoy!