

# DINNERLY



## Vegan Chili-Garlic Oil Noodles with Tofu, Cucumbers & Peanuts



under 20min



2 Servings

This vegan dish is here to prove the naysayers wrong: It's all about big, BIG flavors. Make your own garlicky chili oil and smother it all over tender noodles, broiled tofu, crisp cucumbers, and crunchy peanuts. Savory, satisfying, and a soon-to-be easy weeknight favorite. We've got you covered!

### WHAT WE SEND

- 14 oz pkg extra-firm tofu <sup>6</sup>
- garlic
- 1 cucumber
- 6 oz pkg chuka soba noodles <sup>1</sup>
- 3 (½ oz) pkts tamari soy sauce <sup>6</sup>
- 2 (1 oz) salted peanuts <sup>5</sup>
- 2 (¼ oz) pkts chili powder

### WHAT YOU NEED

- kosher salt & ground pepper
- balsamic vinegar (or red wine vinegar)
- sugar
- neutral oil

### TOOLS

- large saucepan
- large nonstick skillet

### ALLERGENS

Wheat (1), Peanuts (5), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 1070kcal, Fat 59g, Carbs 95g, Proteins 40g



#### 1. Prep tofu & veggies

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

Line a rimmed baking sheet with paper towels. Drain and crumble **tofu** into ½-inch pieces onto baking sheet. Spread into a single layer and press another paper towel on top to dry tofu as much as possible.

Finely chop **1 teaspoon garlic**. Peel cucumber and halve lengthwise, then cut crosswise into ¼-inch half-moons.



#### 2. Cook noodles

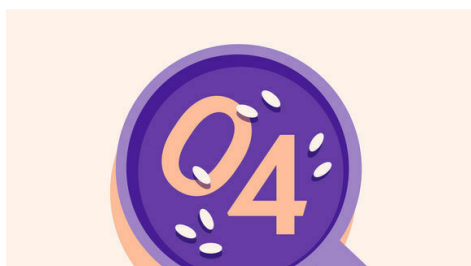
Add **noodles** to saucepan with boiling **salted water** and cook, stirring occasionally to prevent sticking, until al dente, 4–5 minutes. Drain, rinse under cold water, and set aside until step 5.

In a small bowl, stir together **2 tablespoons tamari**, **3 tablespoons vinegar**, **1 tablespoon sugar**, and **1 teaspoon salt**.



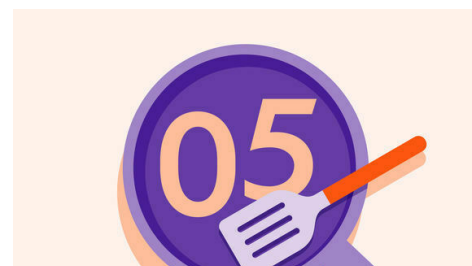
#### 3. Make chili oil

In a large nonstick skillet, combine **chopped garlic**, **peanuts**, and **¼ cup oil**. Cook over medium-low heat, stirring occasionally, until peanuts are golden, oil is bubbling, and garlic is just starting to toast, about 2–3 minutes. Add **all of the chili powder** (or less depending on heat preference); cook 1 minute more. Stir in **tamari-vinegar mixture**. Transfer to a bowl. Wipe out skillet.



#### 4. Brown tofu

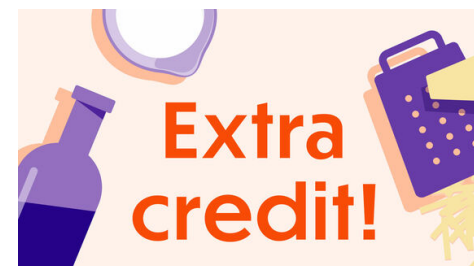
Heat **1 tablespoon oil** in same skillet over high. Add **tofu** and spread into an even layer. Season with **salt** and **pepper**; cook, stirring occasionally, until golden-brown in spots, about 4–5 minutes. Add **remaining tamari**; cook, stirring, 1 minute more. Remove from heat.



#### 5. Finish & serve

To skillet with **tofu**, add **noodles**, **cucumbers**, and **chili oil**; stir until well combined.

Season **chili-garlic oil noodles** to taste with **salt** and **pepper** before serving. Enjoy!



#### 6. Add extra heat!

If you're like us and like your food with a little extra spice, drizzle some Sriracha over top before serving.