

on the back of this card and you're set. Happy cooking!

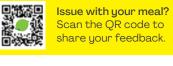
# Chilled Tofu Noodle Salad

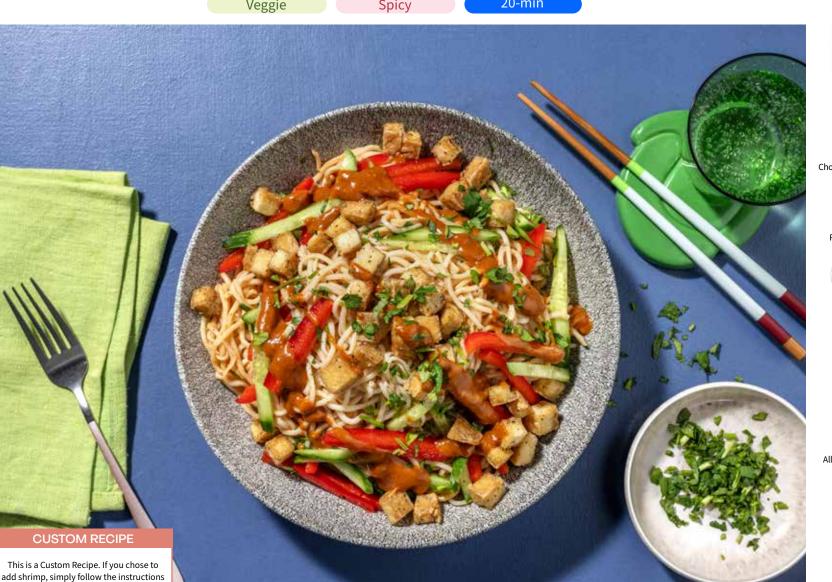
with Creamy Peanut Dressing

Veggie

Spicy

20-min











**Chow Mein Noodles** 



**Hoisin Sauce** 





Peanut Butter





Sweet Bell Pepper

Sriracha



Cilantro



Mini Cucumber

Ginger-Garlic Puree



All-Purpose Flour





Miso Broth Concentrate

## Start here

- Before starting, wash and dry all produce.
- Add 10 cups hot water and 2 tsp salt to a large pot (use same for 4 ppl).
- · Cover and bring to a boil over high heat.

Measurements	1 tbsp	(2 tbsp)	oil
within steps	2 person	4 person	Ingredient

#### **Heat Guide for Step 2:**

- Mild: ½ tsp (1 tsp) Medium: 1 tsp (2 tsp)
- Spicy: 2 tsp (4 tsp)

#### **Bust out**

Medium bowl, 2 large bowls, strainer, scissors, measuring spoons, box grater, measuring cups, whisk, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Tofu	1	2
Shrimp	285 g	570 g
Chow Mein Noodles	200 g	400 g
Hoisin Sauce	4 tbsp	8 tbsp
Peanut Butter	1 ½ tbsp	3 tbsp
Soy Sauce	2 tbsp	4 tbsp
Sriracha 🥒	2 tsp	4 tsp
Sweet Bell Pepper	1	2
Cilantro	7 g	14 g
Mini Cucumber	2	4
All-Purpose Flour	1 tbsp	2 tbsp
Ginger-Garlic Puree	2 tbsp	4 tbsp
Miso Broth Concentrate	1	2
Oil*		
Salt and Pepper*		

- \* Pantry items
- \*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



#### Cook noodles

- Add chow mein noodles to the boiling water. Cook uncovered until tender, 1-2 min.
- Reserve ½ cup (1 cup) noodle water, then drain.
- Rinse under cold water, tossing often, until noodles are chilled, 1 min.
- Using a pair of scissors, make a few cuts in the strainer to cut up **noodles**.
- Set aside to drain.



## Make creamy peanut dressing

- Add peanut butter and 1/4 cup (1/2 cup) reserved noodle water to a large bowl, then whisk until smooth.
- Add miso, hoisin sauce, ginger-garlic puree, soy sauce, 2 tbsp (4 tbsp) oil and 2 tsp (4 tsp) sriracha. (NOTE: Reference heat guide.)
- · Season with pepper to taste, then whisk to combine. Set aside.



## Prep tofu

- Heat a large non-stick pan over mediumhigh heat.
- While the pan heats, pat **tofu** dry with paper towels, then cut into ½-inch cubes.
- Add **tofu** to a medium bowl. Season with pepper and 1/4 tsp (1/2 tsp) salt, then sprinkle **flour** over top. Toss to coat.

If you've opted to add **shrimp**, using a strainer, drain and rinse, then pat dry with paper towels. Season with **salt** and **pepper**. Heat a medium non-stick pan over medium heat. When hot, add 1 tbsp (2 tbsp) oil, then shrimp. Cook, stirring occasionally, until shrimp just turn pink, 3-4 min.\*\* Set aside.



## Fry tofu

- Add 1 tbsp oil, then tofu to the hot pan. (NOTE: Don't overcrowd the pan. Cook in batches for 4 ppl, using 1 tbsp oil per batch). Cook, tossing occasionally, until goldenbrown, 5-7 min.
- Transfer to a plate to cool.



### Prep

- While tofu cooks, core, then cut pepper into 1/4-inch slices.
- Coarsely grate 1 cucumber (2 cucumbers for 4 ppl). Cut remaining cucumber in half lengthwise, then into ¼-inch half moons.
- Roughly chop cilantro.



#### Finish and serve

- · Combine chow mein noodles, peppers, grated and half-moon cucumbers, half the cilantro and half the dressing in another large bowl.
- Divide **noodle salad** between bowls. Top with **tofu**.
- Drizzle remaining dressing over top.
- Sprinkle remaining cilantro over bowls.

Top final dish with shrimp.

Dinner Solved!