



Chilled Tofu Noodle Salad with Creamy Peanut Dressing

Veggie

Spicy

20-min



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CUSTOM RECIPE

This is a Custom Recipe. If you chose to add shrimp, simply follow the instructions on the back of this card and you're set.

Happy cooking!

- Tofu
- Shrimp
- Chow Mein Noodles
- Hoisin Sauce
- Peanut Butter
- Soy Sauce
- Sriracha
- Sweet Bell Pepper
- Cilantro
- Mini Cucumber
- All-Purpose Flour
- Ginger-Garlic Puree
- Miso Broth Concentrate

HELLO PEANUT BUTTER

This classic spread does wonders for sauces!

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 within steps **1 tbsp** (2 tbsp) **oil**
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.



1 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.



4 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 golden-brown, 5-7 min.
- Transfer to a plate to cool.



2 Make creamy peanut dressing

- Add **peanut butter** and ¼ cup (½ 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.



5 Prep

- While **tofu** cooks, core, then cut **pepper** into ¼-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**.



3 Prep tofu

- Heat a large non-stick pan over medium-high 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 ¼ tsp (½ 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.



6 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!