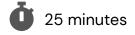






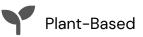
# Lemongrass Tofu Larb Noodles

A favourite Thai dish with fragrant lemongrass tofu, fresh radishes, mint and zesty lime dressing served with bean thread noodles.





2 servings



Spice it up!

For a more adventurous and punchy flavour, grate fresh ginger into the tofu or use kaffir lime leaves if you have any!

TOTAL FAT CARBOHYDRATES

52g

#### FROM YOUR BOX

BEAN THREAD NOODLES	100g
LIME	1
RAMEN MARINADE	50ml
CARROT	1
RADISHES	1 bunch
RED CHILLI	1
MINT	1 packet
ROASTED PEANUTS	1 packet
LEMONGRASS	1
FIRM TOFU	1 packet (300g)

#### FROM YOUR PANTRY

oil for cooking, sesame oil, salt

#### **KEY UTENSILS**

large frypan, saucepan

#### **NOTES**

You can use coconut oil to cook the tofu if you have some!



## 1. COOK THE NOODLES

Bring a saucepan of water to a boil and cook noodles for 2-3 minutes, or until just tender. Drain and rinse in cold water.



## 2. PREPARE THE SAUCE

Zest the lime and set aside (for tofu). Combine juice from 1/2 lime (wedge remaining) with ramen marinade, 1 tbsp water and 1/2 tbsp sesame oil. Set aside.



## 3. PREPARE THE SALAD

Julienne or grate carrot. Slice radishes (to taste) into crescents and slice chilli. Pick mint leaves. Chop peanuts and set aside.



## 4. COOK THE TOFU

Finely chop lemongrass (see product spotlight) and crumble tofu. Add to a frypan with oil and 1 tbsp sauce over medium-high heat (see notes). Cook for 3-4 minutes until cooked through. Stir in lime zest. Season with salt to taste.



# **5. FINISH AND SERVE**

Divide noodles, salad and tofu larb among plates. Spoon over dressing to taste. Garnish with chopped peanuts and chilli.



