



Product Spotlight: Konjac Noodles

Made from a fibre that comes from the root of the konjac plant, konjac noodles don't have much flavour, so they are great for tossing through salads with sauce or into a broth!



Pad Thai

with Konjac Noodles and Tofu Mince

Classic Thai flavours of coriander, lemongrass, ginger and lime combine for a tasty tofu and vegetable Pad Thai.



25 minutes



2 servings



Plant-Based

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Spice it up!

Pad Thai can be spiced up with fresh or dried chilli. Crush and add some garlic into the sauce in step 1. If you have kaffir lime leaves, finely slice them and add fresh at the end or into the sauce.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	22g	24g	46g

FROM YOUR BOX

GINGER	20g
LEMONGRASS	1 stem
CORIANDER	1 packet
LIME	1
TOFU	1 packet
ASIAN GREENS	2 bulbs
CARROT	1
SHALLOT	1
PEANUTS	1 packet
KONJAC NOODLES	1 packet

FROM YOUR PANTRY

sesame oil, soy sauce, sweet chilli sauce, vinegar (of choice), pepper

KEY UTENSILS

wok or large frypan, kettle, small food processor

NOTES

For a more authentic taste we used sesame oil and rice wine vinegar. Any neutral flavoured oil will work.

Alternatively, chop the tofu finely with a knife or leave it chunky.



1. MAKE THE SAUCE

Grate ginger and slice lemongrass. Chop coriander stems (keep leaves for serving) and zest lime. Whisk together in a bowl with **2 tbsp oil**, **2 tbsp sweet chilli sauce**, **2 tbsp soy sauce** and **1/2 tbsp vinegar** (see notes). Set aside.



2. MINCE THE TOFU

Break tofu into a food processor bowl. Pulse to achieve a fine mince like consistency (see notes).



3. PREPARE THE VEGETABLES

Wash and thinly slice Asian greens, julienne carrot and slice the shallot.

Roughly chop the peanuts and wedge 1/2 lime, keep separate.



4. PREPARE THE NOODLES

Boil the kettle. Drain and rinse noodles. Place in a large bowl and cover with boiling water for 1 minute, or until tender. Drain and rinse under cold water. Set aside.



5. COOK THE PAD THAI

Heat a large frypan or wok over high heat with **oil**. Add tofu and vegetables. Stir-fry for 2-3 minutes. Add noodles along with sauce. Cook for a further 2-3 minutes until heated through. Season to taste with lime juice, **pepper** and **extra soy sauce**.



6. FINISH AND SERVE

Divide noodles into bowls. Top with coriander leaves, peanuts and add a lime wedge on the side.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

