



Product Spotlight: Lemongrass

To prepare your lemongrass, cut in half lengthways and remove the core. Bash with the end of your knife to release the perfumes before chopping. This will release more flavour!



Lemongrass Tofu Larb Noodles

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



25 minutes



4 servings



Plant-Based

10 February 2023

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!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	16g	15g	50g

FROM YOUR BOX

BEAN THREAD NOODLES	200g
LIME	1
RAMEN MARINADE	100ml
CARROTS	2
RADISHES	1 bunch
RED CHILLI	1
MINT	2 packets
ROASTED PEANUTS	1 packet
LEMONGRASS	1
FIRM TOFU	2 packets (2 x 300g)

FROM YOUR PANTRY

oil for cooking, sesame oil, salt

KEY UTENSILS

large frypan, saucepan

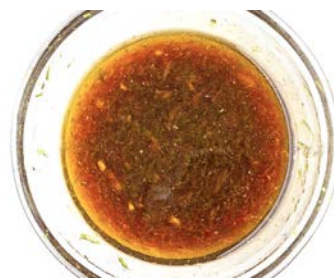
NOTES

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, **2 tbsp water** and **1 tbsp sesame oil**. Set aside.



3. PREPARE THE SALAD

Julienne or grate carrots. Slice radishes 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 2 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.

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**

