

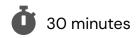




Pad See Ew

with Fried Tofu

Chewy rice noodles are wok-tossed with crisp veggies, smoky sauce, and golden pan-fried tofu, then finished with crunchy peanuts, fried shallots, fresh coriander, and a squeeze of lime.







Bulk it up!

To bulk up this stir fry add baby corn, snow peas, bean sprouts, or sliced mushrooms to the pan.

FROM YOUR BOX

FLAT RICE NOODLES	1 packet
GARLIC	1 clove
CORIANDER	1 packet
LIME	1
HOISIN SAUCE	50ml
FIRM TOFU	1 packet
KAILAN	1 bunch
BROWN ONION	1
RED CAPSICUM	1
RED CHILLI	1
FRIED SHALLOT & PEANUT MIX	30g

FROM YOUR PANTRY

sesame oil, soy sauce, pepper

KEY UTENSILS

saucepan, large frypan or wok

NOTES

If noodles are sticking together, rinse again with cold water to loosen them before adding to the stir fry.





1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** and cook according to packet instructions or until tender. Drain and rinse well with cold water to stop the cooking process (see notes).



2. PREPARE THE INGREDIENTS

Crush garlic, finely chop roots and stems of coriander and zest lime. Add to a bowl along with hoisin sauce, 1 tbsp sesame oil, 1 tbsp soy sauce and pepper.

Trim kai lan and cut in thirds. Wedge onion and lime, slice capsicum and chilli.



3. FRY THE TOFU

Coat tofu with 1 tbsp prepared sauce. Heat a large frypan over medium-high heat with sesame oil. Add tofu and cook for 3–5 minutes until brown on each side. Remove to a plate and keep pan over heat.



4. STIR FRY THE VEGGIES

Add extra **oil** to pan. Add **onion, kai lan** and **capsicum**. Stir fry for 3-4 minutes until veggies are tender.



5. STIR FRY THE NOODLES

Add **noodles** and remaining **sauce** to the **veggies**. Stir fry for 3-4 minutes to warm the sauce. Season to taste with **soy sauce** and **pepper**.



6. FINISH AND SERVE

Divide stir fried noodles among bowls. Top with tofu and fried shallots and peanuts. Garnish with chilli and coriander leaves, and serve with lime wedges.

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