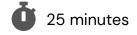






Lemongrass Tofu Larb Noodles

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







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

16g

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 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 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



