



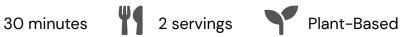
Dan Dan Noodles

with Fried Tofu

Spicy peanut butter sauce, tossed through noodles and stir-fried vegetables, served with fried tofu.







Top it!

Some thinly sliced spring onions, fried shallots, roasted peanuts, cashews or sesame seeds would all make great toppings for this dish.

PROTEIN TOTAL FAT CARBOHYDRATES

29g

FROM YOUR BOX

PEANUT BUTTER	1 slug
SHALLOT	1/2 *
CARROT	1
ZUCCHINI	1/2 *
BEAN SHOOTS	1 bag
NOODLES	1 packet
LITE FRIED TOFU	1 packet (200g)

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

sesame oil, pepper, soy sauce (or tamari), 1 garlic clove, ground cumin, dried chilli flakes

KEY UTENSILS

large frypan, saucepan

NOTES

Reduce the amount of chilli if you want a milder dish.

We used sesame oil for extra flavour.

Instead of cooking the tofu separately to use as a topping, you can add it to the stir-fried vegetables to cook.



1. MAKE THE SAUCE

Bring a saucepan of water to the boil.

In a bowl whisk together peanut butter, 1 crushed garlic clove, 1 1/2 tsp chilli flakes (see notes), 3 tbsp soy sauce, 1 1/2 tbsp oil, 1/2 tsp cumin, 3 tsp water and pepper.



2. PREPARE VEGETABLES

Slice shallot and carrot. Cut zucchini into crescents. Set aside with beans shoots.



3. STIR-FRY VEGETABLES

Heat a frypan over medium-high heat with sesame oil. Add shallot, carrot and zucchini to pan and cook, stirring, for 3-4 minutes. Add 1/2 bean shoots (reserve remaining for garnish) and cook for 1 minute (see notes).



4. COOK THE NOODLES

Add noodles to boiling water. Cook according to packet instructions. Drain and rinse with cold water. Toss through vegetables along with 1/2 sauce. Remove stir-fry to serving bowls.



5. COOK THE TOFU

Reheat frypan over medium-high heat with sesame oil. Cut tofu into smaller pieces and add to pan. Cook, turning occasionally, for 2-4 minutes, or until warmed through.



6. FINISH AND SERVE

Top stir-fry with fried tofu and reserved bean shoots. Drizzle over remaining sauce and extra **chilli flakes** to taste.

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



