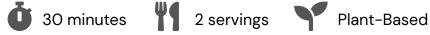




Thai Tofu Salad

with Bean Thread Noodles

A zesty Thai salad with bean thread noodles, fresh mint, crunchy cucumber and roasted cashews, all tossed with a punchy chilli lime dressing.







Add some fresh coriander, roasted peanuts or fried shallots to the salad if you have some!

FROM YOUR BOX

BEAN THREAD NOODLES	1 packet (100g)
RED CHILLI	1
LIME	1
MINT	1/2 bunch *
ТОМАТО	1
CARROT	1
LEBANESE CUCUMBER	1
MESCLUN LEAVES	1/2 bag (100g) *
SWEET CHILLI TOFU	1 packet
CASHEWS	1/2 packet (40g) *

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil (see notes), soy sauce (or tamari), sugar (of choice)

KEY UTENSILS

frypan, saucepan

NOTES

Use sesame oil or a neutral oil such as grape seed oil for the dressing.

The tofu is ready to eat and can be added to the salad cold if preferred.



1. COOK THE NOODLES

Bring a saucepan of water to boil. Add noodles to boiling water and simmer for 2 minutes, or until cooked al dente. Drain and rinse in cold water.



2. PREPARE THE DRESSING

Deseed and chop chilli. Combine with lime zest and juice, 2 tbsp soy sauce, 2-3 tsp sugar and 2 tbsp oil.



3. PREPARE THE SALAD

Roughly chop mint leaves. Wedge tomato, ribbon carrot with a vegetable peeler and slice cucumber. Set aside with mesclun leaves.



4. WARM THE TOFU

Heat a frypan over medium-high heat with oil. Slice tofu and add to pan. Cook for 3-4 minutes until heated through.



5. FINISH AND PLATE

Toss tofu with noodles, salad and dressing until well combined. Divide among bowls and garnish with chopped cashews.

