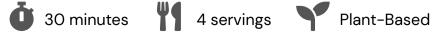




# Thai Tofu Salad

# 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 *
TOMATOES	2
CARROTS	2
CONTINENTAL CUCUMBER	1/2 *
MESCLUN LEAVES	1/2 bag (100g) *
SWEET CHILLI TOFU	2 packets
CASHEWS	1/2 packet (40g) *

<sup>\*</sup>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 tomatoes, ribbon carrots 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.

**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** 



