



DropChef Spicy Peanut Tofu Noodles

A quick and flavorful noodle dish featuring tofu, crunchy sugarsnap peas, and spring onions, tossed in a rich, nutty sauce of peanut butter, soy, sesame, and garlic, with a touch of brown sugar. Finished with fresh coriander and a drizzle of crispy chilli oil for the perfect spicy kick.

Nutritional Info

Calories: 577 kcal
Carbohydrates: 16 g
Protein: 20 g
Fat: 31 g

Ingredients

- Tofu
- Spring onions
- Fresh coriander
- Sugarsnap peas
- Egg noodle Nest
- Crispy Chilli Oil
- Soy Sauce
- Garlic
- Peanut butter
- Brown sugar
- Sesame Oil

Your Pantry

Allergens

Wheat (Noodles)
Egg (Noodles)
Soybean (Soy Sauce, Tofu)
Peanut (Peanut butter)
Sesame (Sesame Oil)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.

1) **Boil the kettle**

2) **Prepare the veg**

Finely chop the spring onion, keeping some aside for garnish later. Cut the sugar snap peas in half. Peel and finely slice the garlic. Finely chop the coriander and set aside.

3) **Make the sauce**

In a bowl, combine half of the soy sauce, the brown sugar, sesame oil and peanut butter.

4) **Fry the tofu**

Add a frying pan or wok to medium heat. Once hot, add the spring onions and garlic and cook for 2 minutes or until beginning to soften, then crumble the tofu into mince with your hands straight into the pan. Stir fry, using the spatula to break it into smaller pieces as you go. Cook for 3-4 minutes or until cooked through and browning, then pour over the remaining soy sauce drop in the sugar snap peas. Stir fry for another 30 seconds, then set aside. While the tofu cooks move on to boiling the noodles.

5) **Cook the noodles**

Cook the noodles in boiling water for 10 minutes or until tender. Before you drain them, remove a cup of the noodle water to keep to one side. Drain the noodles. While the noodles are cooking....

6) **Bring it all together**

Return the noodles to the saucepan and pour over your sauce mix. Mix well, adding enough noodle water to make a silky sauce.

7) **Plate up**

Serve the noodles in bowls. Top with the tofu, spring onions, chilli oil (careful, it's spicy!), and chopped coriander. Enjoy!



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