



# UCOOK

## Hawker-style Tofu Noodles

with tofu, peanuts & teriyaki sauce

Imagine a bowl of steaming noodles, swimming with green peppers and pak choi, slabs of tofu on top, and pickled radish rounds poking through. A sprinkle of fresh coriander, spring onion, and a squeeze of fresh lemon finish off this incredible dish. Tuck in, it's all yours!

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**Hands-on Time:** 50 minutes

**Overall Time:** 60 minutes

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**Serves:** 4 People

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**Chef:** Thea Richter

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 Veggie

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 Alvi's Drift | Sparkling Brut Blanc de Blanc

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## Ingredients & Prep

4 cakes	Egg Noodles
80g	Radish <i>rinsed &amp; sliced into thin rounds</i>
60ml	Rice Wine Vinegar
400g	Pak Choi <i>trimmed at the base</i>
440g	Non-GMO Tofu <i>drained &amp; cut into 1-2cm thick slabs</i>
4	Spring Onions <i>finely sliced, keeping the white &amp; green parts separate</i>
4	Green Bell Peppers <i>rinsed, deseeded &amp; cut into thin strips</i>
120ml	Hawker Sauce <i>(60ml Indonesian Soy Sauce &amp; 60ml Teriyaki Sauce)</i>
60ml	Low Sodium Soy Sauce
15g	Fresh Coriander <i>rinsed, picked &amp; roughly chopped</i>
100g	Peanuts <i>finely chopped</i>
2	Lemons <i>cut into wedges</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Sugar/Sweetener/Honey  
Paper Towel

**1. EGG NOODLES** Boil the kettle. Fill a pot for the noodles with boiling water, add a pinch of salt, and place over a medium-high heat. Once boiling rapidly, cook the noodles for 7-8 minutes until al dente. Drain on completion and toss through some oil to prevent sticking.

**2. PEANUTS & PICKLE** In a small bowl, combine the radish rounds, the vinegar, a splash of cold water, some salt and a sweetener to taste. Mix and set aside to pickle.

**3. GREEN GOODNESS** Separate the leaves of the trimmed pak choi and rinse well. Finely slice the stems and set aside. Slice the green, leafy parts in half lengthways, keeping them separate from the stems. Set aside.

**4. TASTY TOFU** Return the pan to a high heat with a drizzle of oil. When hot, fry the tofu for 3-4 minutes per side until crispy. You may need to do this step in batches. Remove from the heat and cover to keep warm.

**5. NEARLY THERE...** Return the pan to a medium heat with another drizzle of oil. When hot, fry the pak choi stems and the white spring onion slices, and the pepper strips for 2-3 minutes until slightly softened. Add the hawker sauce and the soy sauce. Simmer for 1-2 minutes until combined. Lower the heat and add the egg noodles, pak choi leaves, and a splash of water. Mix for 1-2 minutes until wilted and combined. Season to taste.

**6. TOFU NOODLE HEAVEN!** Bowl up a generous amount of the saucy noodles and veg. Top with the tofu slabs. Garnish with spring onion greens and chopped coriander. Scatter over the pickled radish rounds and the chopped peanuts. Squeeze over some lemon juice. There you have it!

## Nutritional Information

Per 100g

Energy	440kJ
Energy	105kcal
Protein	5.2g
Carbs	14g
of which sugars	3.6g
Fibre	1.6g
Fat	3.4g
of which saturated	0.6g
Sodium	315mg

## Allergens

Egg, Gluten, Allium, Peanuts, Wheat, Sulphites, Soy

Cook  
within 2  
Days