



# Thai Tofu Noodle Bowl

with Peanut Sauce

This quick and easy stir-fry combines all of our favorite textures and flavors of Thai cuisine in only a few simple steps. Tender pad Thai rice noodles are tossed with crunchy cabbage, tender green onions and juicy tomatoes, in a sweet and salty peanut sauce flavored with a fragrant red curry paste. The noodles are served with sautéed tofu and finished with crunchy toasted garlic, bright aromatic herbs and a generous squeeze of lime.

**Allergens:** *Wheat, peanuts, soy.*

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## SUPPLIES TO GATHER

- Nonstick saute pan with a lid (12 inches or larger)
- Kitchen tongs
- Sauce pot (3 quarts or larger)
- Pasta strainer
- Kitchen knife & cutting board
- Salt & pepper

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## GOBBLE DINNER KIT

- Diced tofu
- Pad thai noodles
- Cabbage slaw
- Thai peanut sauce
- Cherry tomatoes
- Curry paste
- Green onions
- Lime
- Asian herbs
- Fried garlic
- Peanuts

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## DID YOU KNOW?

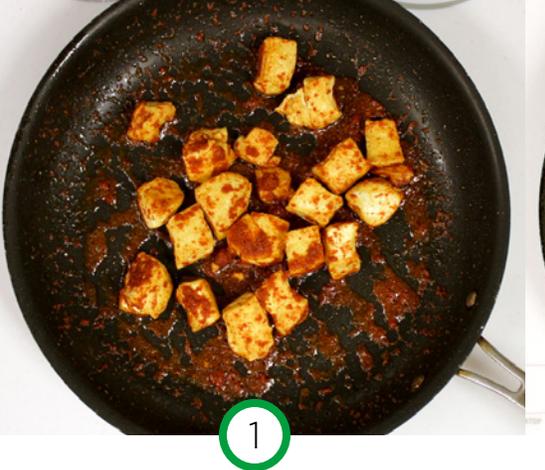
Pad thai came into popularity during World War II. Prime Minister Plaek Phibunsongkhram promoted pad thai in his campaign to establish Thai nationalism. The government promoted rice noodles to help establish the identity of Thailand.

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**750 EST CALORIES PER SERVING (2 SERVINGS PER KIT)**

Let's get cooking! Flip me over.

Gobble



Fill a sauce pot with 2 quarts of water, and place it onto the stovetop. Season the water with up to 2 tbsp. of salt, and bring to a boil.

Gently wash and pat dry your fresh produce, the use a kitchen knife and cutting board to:

- Slice the **lime** into wedges.
- Slice the **cherry tomatoes** in half.
- Slice the **green onions** into thin rounds.
- Pick and roughly chop the **Asian herbs**.

When the water comes to a boil, add the **pad thai noodles** into the pot, stir and lower the heat so the water comes to a simmer. Cook the noodles for 3-4 min, or until tender but still slightly chewy. Strain with a pasta strainer and gently rinse in tepid running water. Set aside.



Place a large nonstick pan onto the stovetop, add 2 tbsp. of cooking oil and set the heat to **medium-high**. When the oil is hot, add the **diced tofu** and cook for 2-3 min, turning the pieces occasionally, or until browned on all sides.

Add the **curry paste** into the pan with **diced tofu** and cook for 1 min, stirring to coat the tofu in the curry paste.

Next, add the **cabbage slaw**, the **cherry tomatoes** and **three-quarters** of the **green onions**. Season with salt and pepper, and cook for 2 min or until slightly wilted.

Then add **pad thai noodles** and the **Thai peanut sauce**. Turn off the heat. Stir together to combine and coat in the peanut sauce.



Let's plate. use the tongs to divide the tofu pad thai between serving bowls. Top with the **peanuts**, **fried garlic**, **Asian herbs**, and the remaining **green onions**. Squeeze the lime wedges over the dish as desired.

Please note:

cooking times may vary due to different appliances and temperatures. Adjust cooking times accordingly.