



Singapore Noodles with Crispy Tofu

4 servings

1 hour

Ingredients

- 15 3/4 ozs Tofu (extra firm)
- 1/4 cup Tamari
- 1 tbsp Sesame Oil
- 1 tbsp Rice Vinegar
- 2 tbsps Curry Powder
- 1/4 tsp Sea Salt
- 2 tbsps Sesame Seeds
- 2 tbsps Coconut Oil (divided)
- 1 cup Brown Rice Vermicelli Noodles (dry)
- 1 tbsp Ginger (peeled and grated)
- 2 Garlic (cloves, minced)
- 4 cups Coleslaw Mix (pre-sliced from the bag)
- 4 stalks Green Onion

Nutrition

Amount per serving	
Calories	367
Fat	19g
Saturated	8g
Polyunsaturated	6g
Monounsaturated	4g
Carbs	36g
Fiber	7g
Sugar	5g
Protein	18g

Directions

- 1 Pat tofu dry with paper towels or a clean tea towel. Wrap it in a dry towel or paper towels and place it between two cutting boards or plates. Place a weight (such as a pot of water or heavy books) on top to press the tofu. Leave it for about 30 minutes to remove moisture.
- 2 While the tofu is being pressed, make the stir fry sauce by combining the tamari, sesame oil, rice vinegar and curry powder in a small bowl. Set aside.
- 3 Once the tofu has finished being pressed, pat it dry again and cut it into small cubes. Sprinkle with sea salt and sesame seeds. Melt half the coconut oil in a large skillet over medium heat. Add the tofu cubes, cooking until golden brown and crispy on all sides.
- 4 While the tofu is cooking, place the rice noodles in a bowl and bring a full kettle of water to a boil. Pour hot kettle water over the noodles and let stand for about 5 minutes, then drain.
- 5 Remove the tofu from the skillet. Add the rest of the coconut oil and the ginger, garlic and coleslaw mix. Sauté for 1 to 2 minutes.
- 6 Add the cooked rice noodles, stir fry sauce, and crispy tofu cubes back to the skillet. Toss the contents of the skillet together until everything is combined and evenly coated with sauce. Remove from heat and sprinkle the green onions over top. Enjoy!

Notes

No Tofu, Use scrambled eggs, cubed chicken breast or sliced steak.

Save Time, Skip the tofu-pressing step. The tofu may not get as crispy but will still be delicious!

Leftovers, Keeps well in the fridge up to 3 to 4 days.