

Thai noodles with marinated tofu

Makes 4-6 servings

Ingredients

Rice noodles, dry	8 oz
Frozen Asian vegetable blend	12 oz package
Mung bean sprouts	1 cup
Scallions, sliced thin	4 ea
Peanuts, chopped	3 tbl
Cilantro, chopped	1/4 cup
Snow peas, sliced thin	1 cup
Red bell pepper, sliced thin	1 cup
Onion, sliced thin	1 cup
Summer squash/zucchini, sliced thin	1 cup
Tofu	1 package
Vegetable oil	2 tbl

Sauce/marinade

Low sodium soy sauce	6 tbl
Honey	4 tbl
Limes, juiced	2 ea
Garlic cloves, minced	6 ea
Sriracha	1 tbl
Water	1 cup

Instructions

1. Prepare the sauce/marinade by mixing all ingredients in a small sauce pot, bring to a boil briefly to mix all of the ingredients, and then take off of the heat.

2. Dice the tofu, place in a small container or plastic bag, and cover with the marinade. *The tofu only needs to marinate for about half an hour, but may stay in the marinade as long as overnight. Prior to cooking, remove tofu from marinade and save remaining liquid to make the sauce.
3. Cook rice noodles according to package instructions, cool down by running under cold water, and set aside.
4. Prepare the vegetables and other ingredients as noted above.
5. In a sauce pot, heat the remaining marinade liquid and keep warm.
6. In a large sauté pan, heat 2 tbl of high heat oil.
7. Add in onions and peppers, cook for about 1-2 minutes, just until they start to soften.
8. Add in summer squash/zucchini, snow peas, the frozen vegetables, and tofu, continue to cook for 4-5 minutes, until vegetables appear almost fully cooked.
9. Add some of the remaining marinade liquid into the pan and continue to cook for another minute or so, until it begins to create a sauce. Use as much or as little liquid as you would like. Toss in mung bean sprouts at this time.
10. Put the cooked rice noodles into the remaining hot marinade liquid to both reheat and flavor them.
11. Serve by plating noodles, vegetables/tofu, and garnish with chopped cilantro, peanuts, and scallions.