

Tofu vermicelli bowl with peanut sauce



 Serves: 1  Prep: 10 minutes  Cook: 10 minutes  [Stack Cup](#)

Metric

Imperial

ingredients

1 nest of vermicelli noodles, uncooked

50 g

1/2 cup firm tofu, cubed

100 g

1/3 cup red cabbage, shredded

30 g

Half a carrot, thinly sliced

50 g

1/4 cup edamame beans

40 g

1 tbsp peanuts, roughly chopped

1 tbsp spring onion, green tops only, chopped

Sauce:

1 tbsp peanut butter

1 tbsp soy sauce

1 tsp sesame oil

1 tsp maple syrup

1 tsp sriracha

1 tsp water

Method

Step 1

Cook noodles according to package instructions and set aside

Step 2

Heat a teaspoon of oil in a small frying pan and add tofu cubes, cook for 5 minutes, turning until all sides have browned then set aside

Step 3

To make sauce, whisk together the soy sauce, peanut butter, sesame oil, maple syrup, sriracha and water (add more or less water depending on how runny you'd like it)

Step 4

In a bowl, add the noodles, shredded cabbage, carrot, edamame and firm tofu

Step 5

Drizzle over the peanut sauce and top with chopped peanuts and spring onion tops

