DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Hoisin Sauce

Hoisin sauce is like the tomato sauce of Chinese cuisine! A great all-rounder that can be used as a recipe base or a condiment. The flavour starts sweet and finishes with savoury notes. Made locally by The Ugly Mug, it's loved by the Dinner

Pad See Ew

with Fried Tofu

Chewy rice noodles wok-tossed with crisp veggies, smoky sauce and golden pan-fried tofu, then finished with crunchy peanuts, fried shallots, fresh coriander and a squeeze of lime.

30 minutes | Plant-Based | 4/6 servings

Bulk it up!

To bulk up this stir fry add baby corn, snow peas, bean sprouts, or sliced mushrooms to the pan.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	24g	17g	66g

FROM YOUR BOX

	4 PERSON	6 PERSON
FLAT RICE NOODLES	2 packets	3 packets
GARLIC CLOVES	2	3
CORIANDER	1 packet	2 packets
LIME	1	2
HOISIN SAUCE	100ml	2 x 100ml
FIRM TOFU	2 packets	3 packets
KAI LAN	1 bunch	1 bunch
BROWN ONION	1	2
RED CAPSICUM	1	2
RED CHILLI	1	1
FRIED SHALLOT & PEANUT MIX	60g	30g + 60g

FROM YOUR PANTRY

sesame oil, soy sauce, pepper

KEY UTENSILS

saucepan, large frypan or wok

NOTES

If noodles are sticking together, rinse again with cold water to loosen them before adding to the stir fry.

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1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** and cook according to packet instructions or until tender. Drain and rinse well with cold water to stop the cooking process (see notes).



2. PREPARE THE INGREDIENTS

Crush **garlic**, finely chop **roots and stems of coriander** and zest **lime**. Add to a bowl along with **hoisin sauce, 2 tbsp sesame oil, 2 tbsp soy sauce** and **pepper.**

Trim **kai lan** and cut in thirds. Wedge **onion** and **lime**, slice **capsicum** and **chilli.**

6P - use 3 tbsp sesame oil and soy sauce.



3. FRY THE TOFU

Coat **tofu** with **2 tbsp prepared sauce**. Heat a large frypan over medium-high heat with **sesame oil.** Add **tofu** and cook for 3-5 minutes until brown on each side. Remove to a plate and keep pan over heat.

6P - coat tofu with 3 tbsp prepared sauce



4. STIR FRY THE VEGGIES

Add extra **oil** to pan. Add **onion, kai lan** and **capsicum**. Stir fry for 3-4 minutes until **veggies** are tender.



5. STIR FRY THE NOODLES

Add **noodles** and remaining **sauce** to the **veggies**. Stir fry for 3-4 minutes to warm the **sauce**. Season to taste with **soy sauce** and **pepper.**



6. FINISH AND SERVE

Divide **stir fried noodles** among bowls. Top with **tofu** and **fried shallots and peanuts.** Garnish with **chilli** and **coriander leaves,** and serve with **lime wedges.**

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