

SAUCE INGREDIENTS

- 2 cups peanuts
- 1/3 cup tamari
- 1/3 cup lime juice
- 1/3 cup apple cider vinegar
- 1/2 small red onion
- 2 tablespoons minced ginger
- 2 cloves garlic
- 1.5 tablespoons sesame oil
- 1/2 tablespoon agave nectar
- 1.5 cans coconut milk (14 oz each)
- 2 tablespoons sriracha
- 2 teaspoons tamarind paste

Combine all ingredients. Mix in food processor or blender, in batches, until smooth.

NOODLES

Cook rice or mung bean noodles as directed on package (we used mung bean noodles).

BAKED, MARINATED TOFU

Cut about 1 pound of tofu into small cubes & marinate in the refrigerator overnight in the following mixture. Then bake on an oiled sheet pan at 450 degrees for 18 minutes (check at 15 minutes, as ovens vary). The tofu will get slightly golden brown on the outside.

- 1/4 cup Tamari
- 1/2 cup Sunflower or Canola oil
- 1/2 cup Sesame oil
- 1/2 cup Rice vinegar
- 2 teaspoons minced garlic
- 2 teaspoons minced ginger
- 2 teaspoons sriracha

TOPPINGS

- 1 red pepper, cut into bite-sized pieces.
- 1 English cucumber, cut into bite-sized pieces
- 1 bunch cilantro, chopped leaves
- 1/2 cup chopped peanuts
- Lime wedges

PUTTING IT TOGETHER

In a saucepan put two cups sauce, 2 cups noodles and 1/2 cup baked tofu. Cook over medium high heat, stirring, until the mixture is bubbly through and through. Spoon it into a bowl and top with a handful each of red pepper, cucumber, cilantro, chopped peanuts and a lime wedge. Add sriracha if you want to spice it up. Enjoy!