**Chili Garlic Noodle Bowl**

**Ingredients:**
- 175g (half a package) of firm tofu, cubed
- 2-3 tsp chili garlic sauce
- 100 g vermicelli rice noodles
- 2/3 cup frozen shelled edamame

**Directions:**

1. In a bowl, combine chopped firm tofu with chili garlic sauce and mix until coated. Set aside and allow tofu to marinate.

2. In a separate bowl, place vermicelli noodles and cover with boiling water, let sit covered for 5 min.

3. Add edamame to the noodles and cover for 5 more minutes to allow the beans to heat through and for the noodles to continue cooking. Drain water and add tofu to the noodles and edamame. Enjoy!
NUTRITION INFO

Per: 1 serving of recipe
(1 servings in recipe)
Energy.........................414 kcal
Fat.................................11g
Carbohydrates..................57g
Protein............................22g

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