



CRISPY STICKY TOFU & MISO GINGER LO MEIN

with Edamame, Cucumber & Crispy Fried Onions

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Tofu

Contains: Soy



1 | 2

Cucumber



4 oz | 8 oz

Edamame

Contains: Soy



½ oz | 1 oz

Vidalia Onion Paste



4 oz | 8 oz

Miso Ginger Dressing

Contains: Sesame, Soy



1 TBSP | 2 TBSP

Cornstarch



1 | 2

Crispy Fried Onions

Contains: Wheat



2 oz | 4 oz

Sweet Thai Chili Sauce



4½ oz | 9 oz

Lo Mein Noodles

Contains: Wheat



4 oz | 8 oz

Red Cabbage and Carrot Mix



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP.



HELLO

CORNSTARCH

Helps tofu get golden brown and crisp, and also thickens the sauce—a two-for-one!



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 920



BURN NOTICE

In Step 5, you may need to work in batches when frying the tofu. If so, reduce the temperature after the first batch if tofu is browning too quickly.

BUST OUT

- Strainer
- Large bowl
- Large pan
- Paper towels
- Medium bowl
- Large pot
- Kosher Salt
- Black Pepper
- Cooking Oil

MORE IS MORE

For **2X protein or veggies**, cook in batches or larger cooking vessels (this may require longer cook times—follow the visual and temperature cues). For **3 servings**, reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount. For **6 servings**, simply triple the 2-serving recipe.

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Quarter **cucumber** lengthwise; cut crosswise into ¼-inch-thick quarter-moons. Open and drain **tofu**; press out excess water with paper towels. Dice into ½-inch cubes.



4 TOSS NOODLES

- To bowl with **edamame**, add **cucumber, cabbage and carrot mix, Vidalia onion paste, and miso ginger dressing.**
- Once **noodles** are done, transfer to bowl; toss until thoroughly coated.
- Taste and season with **salt** and **pepper** if desired. Set aside.



2 COOK NOODLES

- Once water is boiling, add **noodles** to pot. Cook, stirring occasionally, until al dente, 5-7 minutes.
- Drain and set aside. (**You'll use the noodles in Step 4.**)



5 COOK TOFU

- In a medium bowl, combine **tofu, cornstarch, ½ tsp salt (1 tsp for 4 servings), and pepper.** Toss until tofu is evenly coated.
- Heat a **large drizzle of oil** in pan used for edamame over medium-high heat. Add coated tofu and cook, turning occasionally, until crispy all over, 3-5 minutes.
- Turn off heat; stir in **chili sauce** until tofu is thoroughly coated in sauce. **TIP: Add a splash of water if sauce seems too thick.**



3 COOK EDAMAME

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **edamame**; season with **salt** and **pepper.** Cook, stirring occasionally, until edamame are tender and slightly charred, 2-4 minutes.
- Turn off heat; transfer to a large bowl. Carefully wipe out pan.



6 SERVE

- Divide **lo mein** between bowls. Top with **sticky tofu** and **crispy fried onions.** Serve.