



Cooking Made Easy

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Vermicelli Noodle Bowl with Crispy Tofu and Serrano-Ginger Vinaigrette



Inspired by Vietnamese *bun*, a cold vermicelli noodle salad, this light and refreshing recipe is ideal for summertime. Vietnamese cooking is all about finding balance between sweet, sour, spicy, and savory flavors. This serrano-ginger vinaigrette strikes just that.

35 min

level 2

gluten free

vegan

dairy free



Vermicelli



Carrot



Cucumber



Cilantro



Ginger



Turbinado Sugar



White Wine Vinegar



Extra Firm Tofu



Soy Sauce



Serrano Pepper



Scallions



Garlic

Ingredients	2 People	4 People
Vermicelli	4 oz	8 oz
Carrot	1	2
Cucumber	1	2
Cilantro	½ oz	1 oz
Ginger	1 thumb	2 thumbs
Garlic	2 cloves	4 cloves
Turbinado Sugar	2 T	4 T
White Wine Vinegar	2 T	4 T
Extra Firm Tofu	1) 14 oz	28 oz
Soy Sauce	1) 1 T	2 T
Serrano Pepper	1	2
Scallions	2	4
Oil*	3	6

*Not Included

Allergens

1) Soy

Tools

Strainer,
Baking Sheet,
Large Pot, Peeler,
Large Bowl, Slotted Spoon

Ruler

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Nutrition per person Calories: 662 cal | Carbs: 79 g | Fat: 32 g | Protein: 22 g | Fiber: 5 g



1 Preheat oven to 450 degrees. Drain the **tofu** then slice in half horizontally. Press each slice between several paper towels, until most excess water has been absorbed. Cut the **tofu** into ¾-inch cubes. Carefully toss the tofu on a baking sheet with **2 tablespoons oil** and a pinch of **salt** and **pepper**. Place in the oven for 25-30 minutes, flipping halfway through cooking, until crispy and golden brown.



2 Bring a large pot of water with a pinch of **salt** to a boil. Meanwhile, peel and cut the **cucumber** into very thin matchsticks, discarding the seedy cucumber core. Place the **carrots** in the boiling water and cook 3-4 minutes, until crisp-tender. Remove with a slotted spoon and set aside. Keep the water boiling on the stove for later!



3 Meanwhile, mince the **serrano pepper**, removing the seeds and white ribs if you prefer less heat. Peel the **ginger**. Mince or grate the **ginger** and **garlic**. Thinly slice the **scallions** on a diagonal, keeping the whites and greens separate. Chop the **cilantro leaves**, reserving a few sprigs for garnish.



4 Make the **serrano-ginger vinaigrette**: In a large bowl, combine the **garlic, chopped cilantro, scallion whites, ginger, soy sauce, turbinado sugar, white wine vinegar, 1 tablespoon oil**, and the **serrano** (to taste).

5 Remove the pot of water from the heat, then add the **vermicelli noodles** and let sit 2-3 minutes, until just tender. Drain and rinse the noodles under cold water, until cooled. **HINT**: Don't take your eyes off the noodles! They can overcook very quickly!

6 Divide the **vermicelli noodles** between bowls, then drizzle with **half the vinaigrette**. Toss the **tofu** with the **remaining vinaigrette** then place to one side of the noodles. Place the **carrot, cucumber**, and a few reserved sprigs of **cilantro** around the sides of the bowl. Garnish with **scallion greens** and enjoy!