



Mee Goreng Tofu

Prep Time: 20 min

Cook Time: 25 min

Serves: 4

NUTRITION FACTS, PER SERVING:

700 Calories

17 g fat

1,020 mg sodium



INGREDIENTS: **** Items not included in kit**

- 1 pound of linguine
- 2 TB packed dark brown sugar
- 2 TB molasses
- 1/4 cup low sodium soy sauce
- 2 shallots, 1 minced and 1 thinly sliced
- 3 garlic cloves, minced
- 2 tsp Sambal Oelek
- 14 oz. extra-firm tofu, cut into 1 inch cubes
- 2 TB cornstarch
- 5 TB vegetable oil**
- 1 lb. bok choy, stalks and greens separated and sliced 1/2 inch thick OR savoy cabbage
- 4 green onions, thinly sliced
- 1 lime, cut into wedges

DIRECTIONS:

1. Wrap **tofu** in paper towels or a clean dish towel. Place on a plate and put something heavy on top to press out the moisture. Let tofu drain for 15 minutes. Unwrap tofu and pat dry with paper towels. Cube tofu into 1 inch cubes and place into a large bowl or Ziplock bag. Season tofu with **1/4 tsp black pepper** and **2 TB cornstarch**.
2. Peel and **mince 3 cloves garlic**, set aside. Peel and **mince 1 shallot**, set aside. Peel and **thinly slice 1 shallot**, set aside. **Thinly slice 4 green onions**, set aside. Cut **lime** into wedges, set aside.
3. Sauce: In a small bowl, whisk together **dark brown sugar, molasses, soy sauce, 1 minced shallot, 3 minced garlic cloves, and Sambal Oelek**. Set aside.
4. Bring a large pot of water to a boil. Add **linguine** and cook according to the package directions. Set aside.
5. In a non-stick sauté pan, over medium heat, add **2 TB vegetable oil**. Add tofu and turn, crisping all sides, about 8-10 minutes. You can cook the tofu in batches adding more oil as needed. Transfer cooked tofu to a paper towel lined plate.
6. To the same sauté pan, add **1 TB vegetable oil** and sauté the **bok choy** and the **1 thinly sliced shallot**. Cook stirring until the shallots are golden and bok choy is crisp tender, about 5 minutes. Toss in the **cooked linguine and tofu**. Whisk the **sauce** to recombine and add to the pan. Cook stirring to combine over medium heat until sauce thickens and coats everything.
7. Serve with a squeeze of lime juice from the **lime wedges** and top with **thinly sliced green onions**.

Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.

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