

MORTON & BASSETT SPICES®

Thai Peanut Soba Noodles with Crispy Tofu



- 2 tablespoons sesame oil
- 1 package of firm tofu, cut into thin triangles
- 3 teaspoons Morton & Bassett Sesame Seeds
- 10 oz. soba noodles
- 2 cups purple cabbage, cut into thin strips
- 1 red pepper, diced
- 2 cups snap peas, diced
- $\frac{3}{4}$ cup creamy peanut butter (not the separated kind)
- $\frac{1}{3}$ cup soy sauce
- 2 tablespoons honey or maple syrup
- 2 tablespoons rice or white vinegar
- 3 tablespoons chopped peanuts

In a large skillet, heat 1 tablespoon sesame oil, then add tofu triangles, sprinkle both sides with $\frac{1}{2}$ the sesame seeds. Fry over medium/high heat for about 10 minutes, flipping halfway through, until crispy. (Avoid over stirring, as letting the tofu sit will help it get nice crispy) Add more sesame oil if needed. Transfer tofu to a plate, add cabbage, red pepper and snap peas to the pan. Cook for 4-6 minutes until veggies are warm but still crispy. Bring a pot of water to boil, cook soba noodles according to package directions (it's easy to overcook these, so lean on the side of firm noodles). Rinse noodles with lukewarm water after draining them. Make peanut sauce by combining peanut butter, soy sauce, honey, vinegar and remaining 1 tablespoon sesame oil in a lidded jar. Secure lid tightly and shake vigorously to combine thoroughly. Toss noodles and veggies with peanut sauce. Top with remaining sesame seeds and chopped peanuts. This dish is great served warm or cold.



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