



## Spicy Basil Noodles with Crispy Tofu and veggies# (OP W)

Serving: 5

Veg

### Ingredients

- 12 ounces (1-inch-wide) rice noodles
- Salt and pepper
- 6 Thai, serrano, or jalapeño chiles - stemmed and seeded
- 4 shallots and peeled 6 garlic cloves, peeled
- 2 cups vegetable broth
- 4 cup fish sauce substitute
- ½ cup packed organic brown sugar
- 3 tablespoons lime juice
- 3 cup cornstarch
- 5 tablespoons vegetable oil
- 4 heads baby bok choy (4 ounces each), stalks sliced on bias 1/4 inch thick, greens sliced 1/2 inch thick
- 1 red bell pepper, stemmed and seeded, sliced 1/4 inch thick, and halved crosswise
- 2 cups fresh Thai basil leaves
- 14 ounces firm tofu, cut into 1/2-inch pieces

### Preparation Method

- 1 Cover noodles with very hot tap water in large bowl and stir to separate. Let noodles soak until softened, pliable, and limp but not fully tender, 35 to 40 minutes. Drain noodles. Meanwhile, spread tofu on paper towel-lined baking sheet and let drain for 20 minutes. Gently pat dry with paper towels and season with salt and pepper
- 2 Meanwhile, pulse chiles, shallots, and garlic in food processor to smooth paste, about 20 pulses, scraping down sides of bowl as needed. Whisk broth, fish sauce substitute, sugar, and lime juice together in bowl; set aside
- 3 Toss drained tofu with cornstarch in bowl, then transfer to fine-mesh strainer and shake gently to remove excess corn starch. Heat 2 tablespoons oil in 12-inch nonstick skillet over medium-high heat until shimmering. Add tofu and cook, turning as needed, until crisp and well browned on all sides. 12 to 15 minutes; transfer to paper towel-lined plate to drain
- 4 Heat 1 tablespoon oil in now-empty skillet over high heat until shimmering. Add bok choy stalks and bell pepper and cook until crisp-tender and lightly browned, 3 to 4 minutes. Stir in bok choy leaves and cook until beginning to wilt, about 30 seconds; transfer to bowl.
- 5 Heat remaining 2 tablespoons oil in now-empty skillet over medium-high heat until shimmering. Add processed chile mixture and cook until moisture evaporates and color deepens, 3 to 5 minutes. Add noodles and broth mixture to skillet and cook, tossing gently, until sauce has thickened slightly and noodles are well coated and tender, about 5 minutes

- 6 Stir in browned vegetables and basil and cook until warmed through, about 1 minute. Top with crispy tofu and serve