

# Sweet Chilli & Makrut Lime Tofu

with Vermicelli Salad & Peanuts

Grab your Meal Kit with this symbol



Vermicelli Noodles



Turnip



Mint



Makrut Lime Leaves



Carrot



Sweet Chilli Sauce



Ginger Paste



Firm Tofu



Cornflour



Ponzu



Shredded Cabbage Mix



Crushed Peanuts

### Recipe Update

The recent wet weather conditions across the East Coast have impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Hands-on: **20-30 mins**  
 Ready in: **30-40 mins**  
 Naturally Gluten-Free  
*Not suitable for coeliacs*

Firm tofu is the perfect canvas for bold Vietnamese-inspired flavours - like the unique citrusy and zesty flavours from makrut lime, which stands up well to the sweet chilli glaze in this fresh, colourful and textural dish.

### Pantry items

Olive Oil, Soy Sauce (or Gluten Free Tamari Soy Sauce), Brown Sugar, Rice Wine Vinegar



## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

## You will need

Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
vermicelli noodles	1 medium packet	1 large packet
turnip	1	2
mint	1 bag	1 bag
makrut lime leaves	2 leaves	4 leaves
carrot	1	2
sweet chilli sauce	1 packet (50g)	1 packet (100g)
ginger paste	1 medium packet	1 large packet
soy sauce* (or gluten free tamari soy sauce)	1 tbs	2 tbs
firm tofu	½ packet	1 packet
cornflour	1 medium packet	1 large packet
brown sugar*	1 tbs	2 tbs
ponzu	1 medium packet	1 large packet
rice wine vinegar*	drizzle	drizzle
shredded cabbage mix	1 medium bag	1 large bag
crushed peanuts	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2398kJ (573Cal)	489kJ (116Cal)
Protein (g)	23.2g	4.7g
Fat, total (g)	13.3g	2.7g
- saturated (g)	2.1g	0.4g
Carbohydrate (g)	90.9g	18.5g
- sugars (g)	69.4g	14.2g
Sodium (mg)	1023mg	209mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Cook the noodles

Boil the kettle. Place the **vermicelli noodles** in a medium heatproof bowl. Add enough boiling water to cover the **noodles**, then set aside until tender, **5-7 minutes**. Drain, then rinse under cold **water**.

4



## Cook the tofu

In a large frying pan, heat a generous drizzle of **olive oil** over a medium-high heat. When the oil is hot, shake the excess **cornflour** off the **tofu** and cook, turning occasionally, until golden, **5-7 minutes**. Add the **sweet chilli-ginger sauce mixture**, tossing to coat, **1 minute**.

**TIP:** For best results, cook the tofu in batches if your pan is getting crowded.

2



## Prep the veggies & sauce

While the noodles are soaking, thinly slice the **turnip**. Roughly chop the **mint** leaves. Remove the centre veins from the **makrut lime leaves**, then very finely chop. Grate the **carrot**. In a small bowl, combine the **sweet chilli sauce**, **ginger paste**, **soy sauce** and **makrut lime leaves**.

**TIP:** The makrut lime leaves are fibrous so you want to cut them into small pieces!

5



## Make the salad

While the tofu is cooking, combine the **brown sugar**, **ponzu** and a drizzle of **rice wine vinegar** and **olive oil** in a large bowl. Season, then add the **turnip**, **carrot**, **mint**, drained **vermicelli** and **shredded cabbage mix**. Gently toss to coat.

3



## Prep the tofu

Pat the **firm tofu** (see ingredients) dry, then cut into 1cm pieces. In a medium bowl, combine the **cornflour** and a generous pinch of **salt** and **pepper**. Add the **tofu**, gently tossing to coat.

6



## Serve up

Divide the vermicelli salad between bowls. Top with the sweet chilli and makrut lime tofu, spooning over any extra sauce from the pan. Sprinkle with the **crushed peanuts** to serve.

Enjoy!

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