



Tofu and Peanut Butter Udon Noodles

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

- 400g udon noodles (chilled version, not dried)
- 200g cubed firm tofu
- 100ml hot veggie stock
- 1 red pepper, chopped
- 2 spring onions, chopped
- 1 tbsp peanut butter
- 1 tbsp soy sauce
- 2 tsp honey
- 1 heaped tsp ginger
- 1 tsp sesame oil
- 1 garlic clove, minced
- Some peanuts to garnish

Instructions

1. Mix the stock with the peanut butter, soy sauce, honey, ginger, sesame oilses_and garlic.
2. In another pan, gently boil the noodles, then drain and toss in sesame oil.
3. Heat a wok and pour in the sauce. Add the tofu, followed by the pepper and spring onions. Cook through making sure the sauce coats everything.
4. You can dish atop the noodles or toss through them before serving. Sprinkle over a few peanuts.