

Vietnamese rice noodles with tofu & carrot

Total time **25 mins** 15 mins preparation time 10 mins cooking time

INGREDIENTS

10 portion(s)

For the dish:

1.5 kg	rice noodles, cooked and cooled
100 ml	rapeseed oil
600 g	smoked tofu, diced (approx. 1 x 1 cm)
30 g	garlic, finely chopped
500 g	carrot, cut into thin batons
300 g	sugar snap peas
500 ml	<u>Kikkoman Sesame Sauce</u>
200 g	cucumber, halved and sliced

Garnish:

	Spring onion, green part, roughly chopped
30 g	coriander leaves
25 g	black sesame seeds
25 g	white sesame seeds, toasted
10	lime wedges

PREPARATION

Step 1

Heat the rapeseed oil in a pan and fry the tofu for 2–3 minutes until golden brown. Add the garlic, carrot and sugar snap peas and fry for a further 2–3 minutes until the vegetables are slightly softened but still crisp.

Step 2

Add the noodles and the Kikkoman Sesame Sauce and mix well until all ingredients are evenly coated.

Step 3

Fold in the cucumber slices. Divide between bowls, garnish with the spring onion and coriander, sprinkle with the sesame seeds and serve with the lime wedges.