

Crispy Tofu Vermicelli

Feeds 4

Ingredients

- 500grams Extra Firm Tofu
- 300g Rice Vermicelli
- 2 Carrots
- 1 Lebanese Cucumber
- 1 Large Granny Smith Apple
- 1 Bunch of Mint
- 1 Bunch of Coriander
- 3 Tablespoons Oil
- 2 Shallots
- Ginger
- 2 Birds Eye Chillies
- 1/2 Cup of Coconut Cream
- Fish Sauce
- Salt
- 2 Limes
- White Sugar
- 1/2 Cup of Peanuts



Method

1. Unwrap the tofu and place between sheets of paper towel (or a clean tea towel) gently press the tofu to remove any excess liquid. Leave to dry whilst you prepare the other ingredients.
2. Slice the carrots, apple and cucumber into small matchstick sized pieces (julienne) and mix together.
3. Cook the rice vermicelli according to the packet instructions then cool with cold water and drain.
4. Evenly share the noodles and salad between 4 bowls. Tear the mint and the coriander with your fingers and evenly distribute between the bowls, along with the peanuts.
5. To make the dressing, finely slice the chillies, shallots and grate 1cm piece of ginger. Mix in a small bowl with the coconut cream, a table spoon of fish sauce, a pinch of salt, teaspoon of sugar and the juice of two limes and mix well..
6. Cut the tofu in 2cm cubes and lightly salt and pepper. Heat oil in a fry pan and carefully (to avoid splatter) place each piece of tofu in the oil. Let the tofu crisp up before turning. (Tofu likes to stick, but once it crisps, it will naturally unstick) turn to sear on all sides. Drain on paper towel to remove excess oil.
7. Add the tofu and the dressing to the salad and toss together.

**Fresh and
tasty, this
dish is just
full of flavour**