

Crispy Tofu Drunken Noodles

with Bell Pepper & Thai Basil

This spicy noodle dish is a favorite in Thailand, where it is often served with rice wine in local restaurants. For an authentic touch, we're making our version with rice flake noodles, made from rice flour that has been parboiled, flattened into sheets and then cut into triangles or squares. Stir-fried with crispy tofu, the soft, ribbon-like rice flake noodles create delicious textural contrast. Bell pepper, onion and ginger provide a complex aromatic base, while fragrant, anise-flavored Thai basil adds a vivid, herbaceous finish.



Ingredients

- 1 14-Ounce Package Extra Firm Tofu
- ½ Pound Rice Flake Noodles
- 2 Scallions
- 1 Red Bell Pepper
- 1 Yellow Onion
- 1 Bunch Thai Basil

Knick Knacks

- 2 Tablespoons Golden Mountain Sauce
- 2 Tablespoons Soy Glaze
- 2 Teaspoons Sambal Oelek
- 1 1-Inch Piece Ginger
- ¼ Cup Cornstarch

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 10 min | Cook Time: 15 to 25 min



1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Drain the tofu and pat dry with paper towels; slice lengthwise into 6 equal-sized pieces. Peel, halve and thinly slice the onion. Remove and discard the stem, ribs and seeds of the bell pepper; thinly slice. Cut off and discard the root ends of the scallions. Thinly slice the white bottoms of the scallions; cut the green tops into ½-inch pieces. Peel and mince the ginger. Pick the basil leaves off the stems; discard the stems.

2



Coat & cook the tofu:

Place the **cornstarch** on a plate. Pat the **sliced tofu** dry again with paper towels; season with salt and pepper on both sides. Thoroughly coat the seasoned tofu in the cornstarch (shaking off any excess). In a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high until hot. Working in batches if necessary, add the coated tofu and cook 3 to 5 minutes per side, or until lightly browned and crispy. Transfer to a paper towel-lined plate and immediately season with salt and pepper; set aside to cool slightly. Carefully discard any excess oil and wipe out the pan. When cool enough to handle, cut the cooked tofu crosswise into 1-inch-wide pieces.

3



Cook the noodles & make the sauce:

While the tofu cooks, add the **noodles** to the pot of boiling water. Cook 6 to 8 minutes, or until tender. Drain thoroughly. While the noodles cook, in a small bowl, combine the **soy glaze**, **Golden Mountain sauce**, ¼ cup of water and as much of the **sambal oelek** as you'd like, depending on how spicy you'd like the dish to be.

4



Start the stir-fry:

In the pan used to cook the tofu, heat 2 teaspoons of oil on medium-high until hot. Add the **onion**, **bell pepper**, **ginger** and **white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until softened and fragrant.

5



Finish the stir-fry:

Add the **cooked noodles**, **cooked tofu** and **sauce** to the pan of vegetables. Cook, stirring occasionally, 2 to 3 minutes, or until thoroughly combined and heated through. Remove from heat and season with salt and pepper to taste.

6



Plate your dish:

Divide the **finished stir-fry** between 2 dishes. Garnish with the **basil** and **green tops of the scallions**. Enjoy!