

Ingredients*

Customized ingredients



12 oz Extra Firm Tofu 🔄

SWAPPED FOR:



18 oz Ground Pork 🔄



1 lb Lo Mein Noodles



15 oz Baby Bok Choy



3/4 lb Carrots



2 cloves Garlic



1 Lime



1 Tbsp Yellow Curry Paste



1/3 cup Soy Glaze



1 Tbsp Sambal Oelek



2 Tbsps Tahini



2 Tbsps Coconut Aminos¹

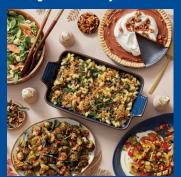


1 ½ Tbsps Honey Peanut Butter Spread



1 tsp Black & White Sesame Seeds





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^{1.} seasoning sauce

^{*}Ingredients may be replaced and quantities may vary.

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- Drain the tofu; place on a paper towel-lined plate. Place several layers of paper towels on top, then place a heavy-bottomed pot (or pan) on top of the paper towels.
- · Set aside to release the excess liquid at least 10 minutes.





SKIP STEP 1 If you chose Ground Pork

2 Prepare the ingredients & make the sauce

- Fill a large pot 3/4 of the way up with water; season with salt. Cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Peel the carrots; thinly slice on an angle.
- · Cut off and discard the root ends of the **bok choy**; roughly chop.
- Peel and roughly chop 2 cloves of garlic.
- Halve the lime crosswise.
- In a bowl, whisk together the peanut butter spread, soy glaze, tahini, the juice of both lime halves, 1/4 cup of water, as much of the curry paste as you'd like and as much of the sambal oelek as you'd like, depending on how spicy you'd like the dish to be.

Marinate & cook the tofu

- Transfer the pressed tofu to a cutting board; medium dice.
- Place in a bowl. Add the coconut aminos; stir to coat. Set aside to marinate, stirring occasionally, at least 5 minutes.
- In a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high.



- \bullet Once the oil is hot enough that a piece of to fu sizzles immediately when added, carefully add the marinated tofu in an even layer. Cook, without stirring, 4 to 5 minutes, or until browned.
- Continue to cook, stirring occasionally, 4 to 5 minutes, or until browned on all sides.
- Transfer to a plate; immediately season with salt if desired.
- Wipe out the pan.

CUSTOMIZED STEP 3 If you chose Ground Pork

- In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the pork; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Add the coconut aminos (carefully, as the liquid may splatter). Cook, stirring constantly, 30 seconds to 1 minute, or until combined.
- Transfer to a bowl.
- Wipe out the pan.

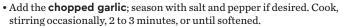
4 Cook the noodles

- Meanwhile, add the noodles to the pot of boiling water, stirring gently to separate. Cook, stirring occasionally, 2 to 4 minutes, or until tender. Turn off the heat.
- · Drain thoroughly and rinse under warm water 30 seconds to 1 minute to prevent sticking. Return to the pot.



Cook the vegetables

- In the same pan, heat a drizzle of olive oil on medium-high until hot.
- Add the sliced carrots in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **chopped bok choy**; season with salt and pepper.
- Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened.



• Turn off the heat.

6 Finish the noodles & serve your dish

- To the pot of cooked noodles, add the cooked vegetables, cooked tofu, and sauce. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the sauce is slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if
- Serve the finished noodles garnished with the sesame seeds. Enjoy!



- Finish the noodles and serve your dish as directed, using the cooked pork (instead of tofu).



