

RECIPE

Sesame Tofu Noodles with Carrot and Cucumber



Prepping time **10 minutes**

Cooking time **10 minutes**

Serves **3 people**

Diet **Vegan**

Ingredients

Precooking:

- 2 lbs fresh tofu noodles
- 2 mini cucumbers
- $\frac{1}{2}$ carrot, julienned
- 1 tbsp sugar
- 1 tbsp salt

Noodle Sauce:

- 2 tsps salt
- 1 tsp mushroom powder
- $\frac{1}{2}$ tsp black pepper
- $\frac{1}{2}$ tsp pepper powder
- $\frac{1}{2}$ tsp white pepper
- $\frac{1}{4}$ cup sesame oil

Preparation

1. Rinse tofu noodles in cold water then drain
2. Bring a pot of water to a boil over high heat
3. Cook carrots for 1 minute then remove
4. Cook cucumbers for 30 seconds then remove
5. Add tofu noodles to pot with salt and sugar and cook for 2 minutes then drain
6. In a wok on medium heat, add all noodle sauce ingredients except sesame seed oil
7. Add carrots and cucumber then using chopsticks toss with sesame seed oil
8. Break up tofu noodles with spatula then serve