



Singapore Vegan Tofu and Rice Noodles



Ingredients for single serving

- ¼ C. **Coconut Curry** (Gluten Free Starport 123)
- 4 oz. Tofu, firm 1”x1”x1/2”
- 6 oz. Rice noodles, re-hydrated (2 C.)
- ¼ C. Red bell peppers, sliced ¼ “ x 2”
- ¼ C. Red onions, ¼” sliced
- 1 C. Bean sprouts, fresh
- 2 Tbsp. Corn or vegetable oil
- ¼ C. Water, vegetarian broth
- .5 oz. Green onions, cut into 2” long



Instructions

1. Soak rice noodles in warm water about 30 minutes until softened, drain well. Re-hydrated weight is about double dried weight.
2. Cut tofu and vegetables.
3. Heat a non-stick pan on medium heat; add 1 Tbsp. oil, then tofu, do not stir tofu and let brown about 1 minute.
4. Add 1 Tbsp. **Coconut Curry Sauce** and sauté tofu 10 seconds, remove and set aside.
5. Add 1 Tbsp. oil to hot wok or griddle, then onions and red bell pepper. Sear onions and peppers about 30 seconds.
6. Add re-hydrated rice noodles, toss with onions and peppers then add ¼ C. water or vegetarian broth to noodles.
7. Loosen noodles; add tofu, bean sprouts, ½ of the green onions and remaining 3 Tbsp. **Coconut Curry Sauce**. Toss rice noodles until steaming hot, and remove.
8. Garnish with remaining green onions.