Main dishes

Crispy Tofu Peanut Noodles

Chewy wheat noodles slicked in a glossy, gingery peanut-lime sauce, piled with shatter-edged cubes of golden tofu and cool ribbons of cucumber. Nutty, salty, a little sweet, with a slow chili-crisp warmth underneath.

Time 40 min **Servings** 4

What you'll need.

- ☐ 400 g Extra-firm tofu, pressed and cut into 2 cm cubes
- ☐ 45 ml Neutral oil (peanut or canola)
- ☐ 90 g Peanut butter, smooth and unsweetened
- ☐ 20 ml Rice vinegar
- ☐ 20 ml Maple syrup
- ☐ 15 g Fresh ginger, finely grated
- ☐ 1 tbsp Toasted sesame oil
- ☐ 200 g Cucumber, cut into thin matchsticks
- ☐ 40 g Roasted peanuts, roughly chopped
- ☐ 0 to taste Salt
- ☐ 20 g Cornstarch
- ☐ 300 g Dried wheat noodles (egg-free), medium thickness
- ☐ 45 ml Soy sauce
- ☐ 1 whole Lime, juiced
- ☐ 2 cloves Garlic, finely grated
- ☐ 1 tbsp Chili crisp (vegan)
- ☐ 60 ml Hot noodle water
- ☐ 4 stalks Scallions, thinly sliced
- ☐ 15 g Cilantro, leaves and tender stems

Let's make it.

01 Wrap the tofu block in a clean towel and press under a heavy pan for 15 minutes. Cut into 2 cm cubes, sprinkle with a pinch of salt, then toss in a bowl with the cornstarch until every face is dusted. Shake off any clumps.

02 Heat the oil in a 30 cm nonstick or well-seasoned skillet over medium-high heat until it shimmers (about 350°F / 175°C). Add the tofu in a single layer with space between cubes. Fry 3–4 minutes per side, turning with tongs, for 10–12 minutes total, until golden and crisp on at least four faces. Drain on a paper-towel-lined plate.

03 In a large bowl that will hold the noodles, whisk the peanut butter, soy sauce, rice vinegar, lime juice, maple syrup, garlic, ginger, chili crisp, and sesame oil into a thick paste. It will seize and look stiff at first — that's normal; it loosens with hot water in the next step.

04 Bring a large pot of water to a rolling boil (212°F / 100°C). Cook the noodles according to the package, usually 4–6 minutes, until just tender with a little chew. Scoop out 120 ml of the cooking water before draining. Rinse briefly under warm water to remove surface starch, then drain well.

05 Whisk the hot noodle water into the sauce a splash at a time until it pours like heavy cream. Add the noodles and toss with tongs for about 1 minute until every strand is coated. Divide into bowls and top with crispy tofu, cucumber, scallions, peanuts, and cilantro. Add the tofu last so it stays crisp.

Recipe & provenance ForkRecipe Kitchen / ForkRecipe / FoodML and contributors / CC BY-SA 4.0.
Original recipe and attribution CC BY-SA 4.0
Servings are an estimate; check quantities in the source recipe.
recipes.dvs-services.be / crispy-tofu-peanut-noodles