Main dishes / France

tagliatelle with firm tofu and beetroot • France

A modern France-inspired noodle or pasta dish with cooked beetroot and firm tofu.

Time 35 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 320 g tagliatelle
- ☐ 500 g cooked beetroot
- ☐ 2 g dried thyme
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g firm tofu
- ☐ 20 g Dijon mustard
- ☐ 10 g fresh tarragon

Let's make it.

01 Cook the tagliatelle according to the packet. Reserve a cup of cooking water, then drain.

02 Clean the cooked beetroot and cut into small, even pieces. Finely chop the onion.

03 Heat the oil and soften the onion for five minutes. Add the cooked beetroot and cook for a few minutes. Add a splash of cooking water, cover and cook until the vegetable is tender.

04 Dice the firm tofu and fry for eight to ten minutes until golden and piping hot.

05 Combine everything in the pan, loosening with cooking water if needed. Stir in the Dijon mustard, dried thyme, fresh tarragon and taste before serving.

AI-developed, not kitchen-tested.

Recipe & provenance DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CCO 1.0.
Original recipe and attribution CCO 1.0
recipes.dvs-services.be / studio-fr-09-18-a0d7ca6