Main dishes / Scotland

wholewheat pasta with firm tofu and white cabbage · Scotland

A modern Scotland-inspired noodle or pasta dish with white cabbage and firm tofu.

Time 35 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 320 g wholewheat pasta
- ☐ 500 g white cabbage
- ☐ 10 g chives
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g firm tofu
- ☐ 15 g wholegrain mustard
- ☐ 2 g dried thyme

Let's make it.

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

02 Clean the white cabbage and cut into small, even pieces. Finely chop the onion.

03 Heat the oil and soften the onion for five minutes. Add the white cabbage 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 wholegrain mustard, chives, dried thyme and taste before serving.

AI-developed, not kitchen-tested.

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