



15 min



Serves 1



# FRESH

## CHILI GARLIC NOODLE BOWL

### Ingredients:

175g (half a package) of firm tofu, cubed

2-3 tsp chili garlic sauce

100 g vermicelli rice noodles

2/3 cup frozen shelled edamame

### Directions:

1. In a bowl, combine chopped firm tofu with chili garlic sauce and mix until coated. Set aside and allow tofu to marinate.
2. In a separate bowl, place vermicelli noodles and cover with boiling water, let sit covered for 5 min
3. Add edamame to the noodles and cover for 5 more minutes to allow the beans to heat through and for the noodles to continue cooking. Drain water and add tofu to the noodles and edamame. Enjoy!

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## NUTRITION INFO

Per: 1 serving of recipe

(1 servings in recipe)

Energy.....414 kcal

Fat.....11g

Carbohydrates.....57g

Protein.....22g



## CONTACT US

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