

Red Curry Noodles

Ingredients

- 8 oz Rice Noodles
- 2 T Olive Oil
- 2 clv Garlic (minced)
- 1 Ginger (2-inch piece, grated)
- 14 oz Tofu (extra firm, cut into cubes)
- 3 T Red Curry Paste
- 4 c Stir Fry Vegetables
- 14 oz Coconut Milk
- 2 T Soy Sauce
- 2 T Sugar
- 1 T Sriracha
- 1/4 c Cilantro (chopped)

Instructions

1. Boil a pot of water. Place dry noodles in a bowl and soak noodles for 20 minutes. Drain and set aside.
2. Heat the olive oil over medium heat. Add the garlic and ginger. Saute until soft and fragrant. Give your tofu a quick press with paper towels to get extra water out.
3. Add the curry paste, tofu, and the vegetables to the pan. Stir gently, and saute until the everything is almost starting to caramelize a little bit, about 10 minutes.
4. Add the coconut milk, soy sauce, sugar, and Sriracha. Add the noodles and toss to combine.
5. Turn off heat and sprinkle with cilantro and toss well.