

Tofu-Cellophane Noodle Stir-Fry With Yu Choy

Ingredients

12 oz Firm Tofu (drained, cut into	3/4-inch pieces)
4 oz Cellophane Noodles	2 T Soy Sauce
2 T Rice Vinegar	2 t Sambal Olek
1 t Sesame Oil	2 T Vegetable Oil
4 oz Shiitake Mushrooms (sliced)	2 clv Garlic (minced)
5 oz Yu Choy (cut into 2-inch	pieces)
3 Green Onions (cut into 1	1/2-inch pieces)
1/4 c Water	3 T Hoisin Sauce
2 t Ginger (grated)	1/4 t Cinnamon
0 ds Cloves	1 Lime (cut into 6 wedges)
1/4 c Peanuts (chopped)	

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Instructions

1. Drain tofu on a plate lined with paper towels while preparing remaining ingredients.
2. Fill a large saucepan with water and bring to a boil. Add cellophane noodles and remove pan from heat; let stand 2-3 minutes or until softened. Drain and rinse with cool water and return to saucepan. Stir in soy sauce, vinegar, sambal, and sesame oil.
3. In a large skillet heat 1 tablespoon oil over medium heat. Add tofu and cook 5-7 minutes until lightly browned, tossing occasionally. Transfer tofu to pan with noodles and gently toss to combine.
4. Add 1 tablespoon oil to skillet. Add mushrooms, cook and stir for 3 minutes. Add garlic, cook and stir for 1 minute. Add yu choy and green onions, cook and stir 2 minutes or just until wilted.
5. Add 1/4 cup water, hoisin sauce, ginger, cinnamon, and cloves then cook for 1 minute. Add noodle mixture and cook until heated through, stirring occasionally.
6. Transfer stir-fry to a dish. Squeeze 2 lime Wedges over top and sprinkle with peanuts. Serve with the remaining lime wedges.