# Sesame Peanut Noodles

## Ingredients

8 oz Chinese Noodles
4 c Cabbage (shredded)
1 Cucumber (diced)
1 c Cilantro Leaves
1/4 c Peanut Butter
2 1/2 T Soy Sauce
1 T Honey
1/2 t Garlic Powder
1/2 t Ground Black Pepper
5 Shiitake Mushrooms (fresh, sliced)
1 Carrot (shredded)
1/2 Red Bell Pepper (julienne)
2 Green Onions (thinly sliced)
16 oz Firm Tofu
1 Lime (zested and juiced)
2 T Rice Vinegar
1 T Sesame Oil
1/2 t Ground Ginger
4 T Olive Oil

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## Instructions

1.Cook the noodles according to package instructions. Drain, then rinse with cold water in a colander until the noodles have cooled. Add to a large bowl and mix with 2 tablespoons olive oil.
2.Heat a skillet to medium heat and add 1 tablespoon olive oil. Cut tofu into thirds horizontally then add one piece to the skillet. Once tofu forms a crispy crust flip over to the next side. After the first piece is done add an additional tablespoon of olive oil and sear the next two pieces in the same way. Once tofu is cooked, cut into cubes.
3.Add mushrooms to the pan and cook until softened. Set aside.
4.To make your sauce: Whisk peanut butter, lime juice and zest, honey, rice vinegar, soy sauce, sesame oil, garlic powder, ground ginger, and pepper in a bowl until combined.
5.Add carrots, cucumber, cabbage, cilantro, green onions, tofu, mushrooms, red pepper and sauce to bowl with noodles. Toss until evenly combined. Serve cold, topped with your desired garnishes.