



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Rice Noodle Salad with Peanut Dressing (adapted from Cate's World Kitchen)

My noodles stuck together in one big clump, so I chopped them up after cooking. I know that's against standard noodle procedure, but in the end, it worked perfectly.

Serves 4-6

2 teaspoons olive oil
1 pound tofu
salt
8 ounces rice noodles (linguine shape)
½ inch fresh ginger, peeled and finely chopped
4 cloves garlic, chopped
½ cup creamy peanut butter
3 tablespoons soy sauce
2 teaspoons brown sugar
3 tablespoons rice vinegar
1 tablespoon sesame oil
¼ cup warm water
chili garlic sauce to taste (optional)
1 medium cucumber, sliced into half moons
1 red bell pepper, cut into matchsticks
2 green onions (green parts only), sliced
¼ cup chopped fresh cilantro

1. Heat the oil in a medium nonstick skillet over medium-high heat. Slice the tofu lengthwise into ½-inch thick slabs; pat dry on a dishtowel. Transfer the tofu to the oil and cook, without moving, for 4-6 minutes, until browned on the bottom. Flip the tofu and brown the second side. Remove the tofu from the skillet and cut into bite-sized cubes.

2. Bring a large pot of water to a boil. Add a large pinch of salt and the rice noodles; cook until tender. (Check the package instructions for exact cooking times.) Drain and rinse the pasta.

3. In a large bowl, whisk together the peanut butter, soy sauce, ginger, garlic, sugar, rice vinegar, sesame oil, water, and chili garlic sauce until smooth. Fold the tofu into the sauce, then add the remaining ingredients, reserving some of the green onions and cilantro for a garnish.