



Noodle Salad With Tofu

Ingredients

- 100 g Dried vermicelli noodles
- 500 g Firm tofu, diced
- 40 g Fresh Mint leaves
- 75 g Coriander
- 140 g Cucumber, seeds removed, sliced thinly
- 120 g Carrot, Peeled, Cut Into Thin Matchsticks
- 80 g Bean Sprouts
- 5 g Fried Shallots
- 1 pkt MAGGI 3 ways – Bold and Fragrant

Instruction

1. Cook vermicelli according to directions on packet, rinse well under cold water; drain, set aside.
2. In a medium bowl, spoon out 1 tbsp of MAGGI 3 ways – Bold and Fragrant (reserve remaining to use in step 3). Add tofu and mix well. Heat frying pan or wok over high heat, add 1 tsp oil; add tofu to pan and cook for 5 mins or until browned.
3. In a large serving bowl, combine vermicelli noodles, mint, coriander, cucumber, carrot, bean sprouts, warm tofu, and remaining MAGGI 3 ways – Bold and Fragrant; mix well. Option to top with fried shallots if desired.

Nutrition

Carbohydrates	43.34 g
Energy	406.05 kcal
Fats	14.39 g
Protein	25.56 g

🕒 25 Minutes

⊕ 4 Portions