



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...

DAVE'S RECIPE BOX

# COCONUT & PEANUT SAUCE NOODLES WITH TOFU AND STIR FRY VEGGIES



PREP  
**15 min**



COOK  
**30 min**



SERVES  
**4**

## INGREDIENTS:

- > 350g Tofu
- > 400g Peanut Satay Sauce
- > 400ml Coconut Milk
- > 250g Vermicelli Noodles
- > 200g Cup Mushrooms
- > 1 Large Imperfect Zucchini
- > ½ Coriander Bunch
- > 1 Shallots Bunch
- > 1 Lime

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Cooking Oil
- > Salt and Pepper
- > ½ Tbsp Fish Sauce or Soy Sauce

# METHOD – GET COOKING!



1

**Bring a kettle with water to the boil.**

**Cut the mushrooms into quarters, finely slice the shallots, cut the zucchinis into small disks and the tofu into 3cm rectangles.**

**Wash and finely chop the coriander including the thin stems. Reserve some coriander leaves for garnishing.**

2

**In a large frying pan or a wok on a high heat, drizzle cooking oil and sauté the mushrooms for 5 minutes until golden brown. Remove from the pan and set aside.**

**In the same frying pan or wok, drizzle more cooking oil and sauté the zucchini for approximately 2 minutes on each side, remove from the pan and set aside.**

**Sauté the shallots for 1 minute and set aside. Sauté the tofu for 2 minutes on each side and set aside.**

3

**Add ½ the jar of peanut sauce to the pan and cook for 1 minute until bubbles form. Then add the coconut milk, bring to the boil and turn down to a medium low heat.**

**Season with fish or soy sauce, salt and pepper. Add the chopped coriander and cook for 5 minutes.**

4

**Meanwhile, place the noodles into a bowl, add the boiling water to the noodles until fully covered and let them sit for 2-3 minutes until softened. Drain and refresh under running cold water. Drain well and set aside.**

**Add the cooked ingredients to the sauce, stir until well combined and check seasoning.**

**Serve warm with noodles, coriander leaves, sliced shallots and a squeeze of fresh lime.**

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- The peanut sauce is a little spicy for some people so start with half jar of peanut sauce and then add more if wish depending on the heat tolerance.
- Once the noodles are refreshed, place them onto a chopping board and cut them in half so it is easier to serve and to handle.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
[online@harrisfarm.com.au](mailto:online@harrisfarm.com.au)