



SINGAPORE VERMICELLI NOODLE BOWL

SERVES 2 OR 4
TIME: 30 MIN
CALORIES: 700/SERVING



This flavourful meal comes together in under 30 minutes and reminds us of our favourite takeout in all the best ways. With plenty of fresh vegetables, crispy tofu, tender noodles, and a crave-worthy sauce to satisfy all your weeknight meal needs.

WHAT YOU'LL NEED

- 1 medium pan
- 1 large pan
- Oil
- Salt
- Pepper



OUR PRODUCE IS FRESH SO PLEASE WASH BEFORE USE!

WHAT'S INSIDE

2 servings 4 servings

Vermicelli	~150 g	~300 g
Tofu	200 g	400 g
Red pepper	1	2
Onion	1	2
Sugar peas	1 cup	2 cups
Carrot	1	1
Seasoning blend	3 tbsp	6 tbsp
Sauce	1/3 cup	2/3 cup
Green onions	2	4



Prep ingredients: cube **tofu**, thinly slice **pepper** and **onion**, trim **peas**, shave **carrot** into ribbons with a vegetable peeler (or slice thin), and finely cut **green onion** for garnish.



Add the **vermicelli noodles** to a large bowl and cover completely with **boiling water**. Let sit for 5-7 minutes, stirring occasionally to prevent sticking, then drain and set aside.



Meanwhile, heat one pan over medium-high heat with 1 tbsp of oil (2 tbsp for 4 servings). Once hot, add **tofu** and cook until crispy and golden on all sides, flipping as needed.



Heat a second pan over medium-high heat with 1 tbsp of oil (2 tbsp for 4 servings). Once hot, add the **onion** and **pepper** and sauté for a few minutes, stirring frequently, until the **onion** is translucent.



Add the **snow peas**, **carrots**, and **seasoning blend** and stir until well coated. Sauté for a few more minutes until the **vegetables** are just tender and remove them from the pan and set aside. Return the empty pan to medium heat.



Add the **sauce** and **cooked noodles** to the pan and sauté for a minute or so, tossing constantly. Toss together with the **tofu** and **vegetables**, then divide between bowls and top with **sliced green onions**.

Nutrition Facts		Valeur nutritive	
Per (521 g)			
Pour 1 (521 g)			
Calories 700		% Daily Value*	
		% valeur quotidienne*	
Fat / Lipides 27 g			36 %
Saturated / saturés 4.0 g			21 %
+ Trans / trans 0.1 g			
Carbohydrate / Glucides 103 g			
Fibre / Fibres 11 g			39 %
Sugars / Sucres 34 g			34 %
Protein / Protéines 16 g			
Cholesterol / Cholestérol 0 mg			0 %
Sodium 1660 mg			72 %
Potassium 700 mg			15 %
Calcium 400 mg			31 %
Iron / Fer 6 mg			33 %
*5% or less is a little 15% or more is a lot			
*5% ou moins c'est peu 15% ou plus c'est beaucoup			