

SPICY TAHINI NOODLES WITH ROASTED VEGETABLES



INGREDIENTS

- Long & Short High Fibre Wholegrain Semolina Spaghetti, 100 g
- Tofu OR paneer - 200g
- Harissa Sauce - 2 tablespoon
- Sesame paste - 1/2 cup
- Water - 1/2 cup
- Soy sauce - 1 tablespoon
- Lemon juice - 1 tablespoon
- Honey - 1 teaspoon
- Ginger, grated - 1 teaspoon
- Garlic, grated - 1 clove
- Broccoli florets - 1 cup
- Carrot, julienned - 1/3 cup
- Red and yellow bell peppers, julienned - 1/3 cup
- Purple cabbage, chopped - 1/2 cup
- Zucchini, sliced in thin strips - 1/2 cup
- Red chilli flakes - 1/2 teaspoon
- Green Onions and Sesame seeds for garnish
- Peanuts, roasted
- Salt optional

STEPS FOR COOKING



01

Cook pasta as per instructions on the packet, drain and rinse with cold water. Keep aside.



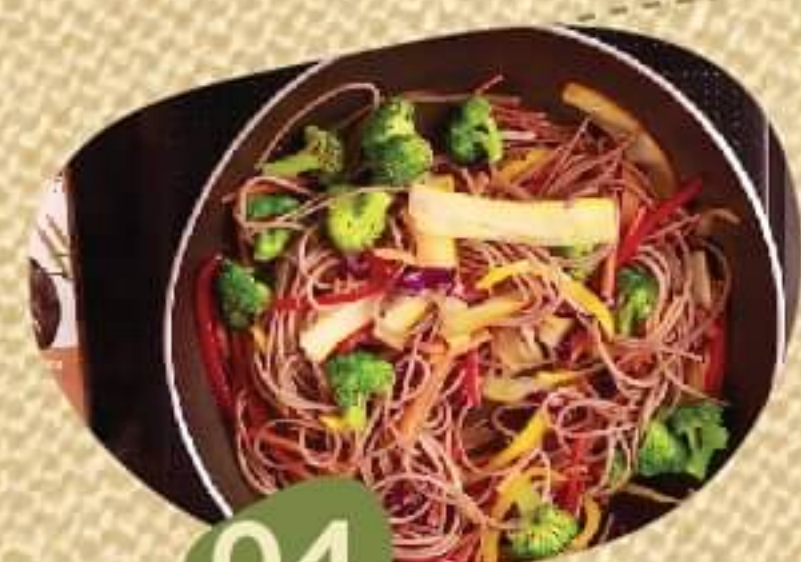
02

Toss diced tofu with Harissa sauce. Keep aside.



03

Whisk sesame paste, soy sauce, water, lemon juice, honey, grated ginger, garlic, and chilli flakes in a bowl until smooth.



04

Toss the cooked pasta, broccoli, and other vegetables, also add in the tofu tossed in Harissa sauce.



05

Transfer it to a platter and garnish it with roasted sesame seeds, peanuts, and chopped scallions.