

# Vietnamese rice noodles with tofu & carrot

Total time **25 mins** 15 mins preparation time 10 mins cooking time

## INGREDIENTS

10 portion(s)

### For the dish:

<b>1.5 kg</b>	rice noodles, cooked and cooled
<b>100 ml</b>	rapeseed oil
<b>600 g</b>	smoked tofu, diced (approx. 1 x 1 cm)
<b>30 g</b>	garlic, finely chopped
<b>500 g</b>	carrot, cut into thin batons
<b>300 g</b>	sugar snap peas
<b>500 ml</b>	<u>Kikkoman Sesame Sauce</u>
<b>200 g</b>	cucumber, halved and sliced

### Garnish:

	Spring onion, green part, roughly chopped
<b>30 g</b>	coriander leaves
<b>25 g</b>	black sesame seeds
<b>25 g</b>	white sesame seeds, toasted
<b>10</b>	lime wedges

## PREPARATION

### Step 1

Heat the rapeseed oil in a pan and fry the tofu for 2–3 minutes until golden brown. Add the garlic, carrot and sugar snap peas and fry for a further 2–3 minutes until the vegetables are slightly softened but still crisp.

### Step 2

Add the noodles and the Kikkoman Sesame Sauce and mix well until all ingredients are evenly coated.

### Step 3

Fold in the cucumber slices. Divide between bowls, garnish with the spring onion and coriander, sprinkle with the sesame seeds and serve with the lime wedges.