

Drunken Noodles with Tofu

Also known as Pad Kee Mao, this is a classic Thai recipe with everything we love. Sautéed Asian veggies, rice noodles, five-spice tofu and a lime and basil sauce that's out of this world.

20 *Minutes to the Table*

20 *Minutes Hands On*

1 Whisk *Super Easy*

Getting Organized

EQUIPMENT

Large Saucepan
Large Skillet

FROM YOUR PANTRY

Olive Oil
Salt & Pepper

5 MEEZ CONTAINERS

Rice Noodles
5-Spice Tofu
Cremini Mushrooms
Asian Veggies
Pad Kee Sauce

Make The Meal Your Own

If you ordered the **Carb Conscious version**, we sent you zucchini "noodles" instead of the rice noodles reducing the **carbs per serving to 40g**. Skip step 1. Before step 2, heat 1 Tbsp olive oil in a large skillet over high heat. When the oil is hot, add the zucchini "noodles" and sauté until it starts they start to char, about 2 to 3 minutes. Set aside and use in place of the noodles in step 4.

Good To Know

Health snapshot per serving – 490 Calories, 21g Protein, 10g Fat, 81g carbs, 12 Freestyle Points.

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: 5 Spice Tofu, Rice Noodles, Cremini Mushrooms, Red Peppers, Baby Corn, Cabbage, Basil, Tamari, Garlic, Rice Wine Vinegar, Hoisin, Brown Sugar, Sesame Oil, Sambal, Lime.

meez meals

1. Cook the Rice Noodles

Bring a large saucepan of water to boil.

Add the **Rice Noodles** to the boiling water with a pinch of salt and stir gently to separate the noodles. Cook, stirring occasionally, until al dente, about 9 to 10 minutes. Transfer to a colander, rinse with cold water and drain well. Return the noodles to the saucepan and set aside.

2. Cook the Tofu

While the noodles are cooking, slice the tofu into ½" squares. Heat 1 Tbsp olive oil in a large skillet over medium high heat.

When the oil is hot, add the sliced **5-Spice Tofu** and let sit until the bottoms turn dark brown, about 2 minutes. Stir and cook until another side is dark brown, about 2 additional minutes. Remove from the skillet and set aside. Do not wipe out the skillet.

3. Cook the Veggies

Return the now-empty skillet to the stove with 1 Tbsp olive oil over medium high heat. Add the **Cremini Mushrooms** and cook until the edges start to char, about 4 to 5 minutes.

Stir, then add the **Asian Veggies** to the skillet and cook, undisturbed, until the red peppers start to char, about 3 minutes. Stir well and cook until all the veggies are soft, an additional 4 to 5 minutes. Transfer to the saucepan with the noodles and set aside.

4. Put It All Together

Return the now-empty skillet to the stove over medium high heat. Add the **Pad Kee Sauce** and bring to a boil, then simmer until the sauce thickens, about 1 to 2 minutes.

Turn off the heat and add the noodles, tofu, and veggies to the skillet and toss so that everything is coated in sauce. Enjoy!

We're sending the tofu whole in this recipe because the cubes are too small to hold up during transport

Instructions for two servings.

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