

Vegan Noodles from Aloha Kitchen

Total Time: 20 mins

Servings: 4

- 1 lb. of Somen noodles or rice sticks or any long wheat noodles such as fettucini, linguine, vermicelli, or angel hair
- 4 cups shredded lettuce
- 1 carrot, grated or spiralized
- 1/4 cup cherry tomatoes, halved
- 1 cup shredded cabbage
- 1 green onion, sliced
- 1/2 block of firm tofu
- pinch of salt and pepper
- 1/4 tsp turmeric
- toasted sesame seeds for garnish



or

Dressing

- 5 Tbsp. rice vinegar
- 2 Tbsp. soy sauce (or vegetarian version)
- 2 Tbsp. maple syrup
- 1 tsp. sesame oil
- 2 Tbsp. peanut butter
- 1/4 tsp. black pepper

1. Boil water and cook the noodles according to package directions. Drain and rinse under cold water to prevent the noodles from cooking further.
2. Heat a pan over medium heat and crumble the tofu into the pan. Season with salt, pepper, and turmeric. Stir until seasonings are evenly mixed and the tofu has turned a yellow color. Take off from heat and let cool.
3. Prepare the dressing by adding all ingredients to a small jar. Tightly seal the jar and then shake vigorously for a few seconds until everything is combined.
4. Add the lettuce, carrot, tomatoes, cabbage, and green onion to a large salad bowl. Add in the noodles, tofu, and salad dressing and mix well. Sprinkle with sesame seeds.