

Tamarind Tofu Noodles

I'm always looking for savory food with sour notes and anything with tamarind fits the bill. I know this recipe looks long, but it is a really fast stir fry, once the chopping is done. And you can marinate the tofu and chop up all the vegetables as much as 24 hours ahead of time. Don't use commercial peanut butter for this – it sweetens the sauce too much. Grind your own peanuts at home or at the grocery store.

Marinade:

5 tablespoons tamarind paste
2 tablespoons peanut butter
2 tablespoons Thai fish sauce
2 tablespoons toasted sesame oil
2 tablespoons rice wine vinegar
1 lime, juiced
1 teaspoon red pepper flakes – or more to taste
2 green chilies, diced

6 ounces fresh fettuccini, cooked (leftover is ideal)
10 ounces, super firm, organic tofu, sliced into ½ inch cubes

2 cups green beans – trimmed and chopped into 1½ inch lengths
1 cup chopped Napa cabbage
1 cup chopped bok choy – stems and leaves
¼ cup roasted peanuts

2 tablespoons toasted sesame oil
1 garlic clove, minced
¼ cup chopped scallions
¼ cup chopped cilantro

2 eggs
2 limes, quartered

Blend all the marinade ingredients, either with a whisk or an immersion blender. Place the fettuccini and tofu in a medium bowl and pour on the marinade. Cover and refrigerate for at least 2 hours, and up to 24.

Combine all the vegetables and the peanuts in a large bowl, and mix them up well.

Heat the sesame oil in a wok, over a medium high flame – don't let the oil start to smoke, heat the oil until it shimmers. Add the garlic, scallions, cilantro and the eggs, and as soon as the eggs start to set, scramble them. Once the eggs are done, add the chopped veggies (and the peanuts) and stir fry for 2 or three minutes. Add the tofu, noodles and all the marinade liquid, and toss everything together, combining thoroughly. Plate as soon as the noodles and tofu are thoroughly warmed.

Serves 4-6. Garnish each plate with a lime wedge.