

## Sweet and Spicy Tofu with Soba Noodles

Serves 2

- 200 g (½ of regular carton) momen (firm) tofu, drained
- 1 T canola oil
- 1 T sesame oil
- 225 g soba noodles
- 2 garlic cloves, smashed
- 1 piece ginger, peeled and thinly sliced
- Small bunch green onions, white and green parts separated, cut into 5-cm matchsticks
- 40 ml soy sauce or tamari
- 5 g dark brown sugar
- ½ tsp black pepper
- Pinch of red-pepper flakes
- ½ large cucumber, thinly sliced
- 2 red radishes, thinly sliced
- Handful of cilantro leaves, for serving
- ½ lime, cut in wedges, for serving



1. Drain the **tofu** while prepping the remaining ingredients, **about 10 minutes**.
2. Bring a small pot of **water** to a boil for the soba.
3. Cut tofu into 2.5-cm cubes. Heat a heavy skillet over **medium-high heat**.
4. Add the **oil** and ½ T **sesame oil**. When the oil shimmers, add the **tofu** in a single layer, in batches if needed and cook until golden on all sides, turning as needed when the tofu releases easily from the pan, **about 8 to 10 minutes total**. Lift the tofu out of the pan with a spatula and transfer to a paper-towel-lined plate.
5. Meanwhile, cook the **soba** in boiling water according to package directions, until just al dente, stirring frequently. Drain and rinse in cold water until the noodles no longer feel sticky.
6. Add **garlic**, **ginger** and **whites of onions** to the skillet, along with the remaining ½ T **sesame oil**, reduce the heat to **medium**, and cook until the oil is fragrant, stirring constantly, **about 1 minute**.
7. Add cooked and drained **soba noodles** to the pan, along with **soy sauce**, **sugar**, **black pepper**, **red pepper** and reserved **green onions**; toss together until the noodles are coated. Gently toss in the **tofu** until all the pieces are covered in the sauce.
8. Remove from the heat, and sprinkle **cucumber**, **radish** and **cilantro** on top.
9. Serve warm or at room temperature, with **lime**.