



# Saucy Sweet Chili Tofu Noodles

with Blistered Beans and Carrots

Spicy

25 Minutes



Tofu  
1 | 2



Spaghetti  
170 g | 340 g



Green Beans  
170 g | 340 g



Carrot, julienned  
56 g | 113 g



Vegetarian Oyster  
Sauce  
4 tbsp | 8 tbsp



Sweet Chili  
Sauce  
2 tbsp | 4 tbsp



Chicken Stock  
Powder  
2 tbsp | 4 tbsp



Cornstarch  
1 tbsp | 2 tbsp

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

**Pantry items** | Butter, oil, salt, pepper

**Cooking utensils** | Medium bowl, measuring spoons, measuring cups, whisk, large pot, large non-stick pan

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

1



### Cook spaghetti

- Before starting, add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl).
  - Cover and bring to a boil over high heat.
  - Wash and dry all produce.
- Add **spaghetti** to the boiling water. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Reserve **½ cup** (1 cup) **pasta water**, then drain and return **spaghetti** to the same pot, off heat.

2



### Prep

- Meanwhile, trim **green beans**, then cut into 1-inch pieces.
- Add **corn starch**, **oyster sauce**, **half the sweet-chilli sauce**, **half the chicken stock powder** and **½ cup** (1 cup) **water**, to a medium bowl. Whisk until smooth.
- Pat **tofu** dry with paper towels. Cut into 1-inch pieces.
- Season with **salt** and **pepper**.

3



### Cook veggies

- Heat a large non-stick pan over high heat.
- Add **1 tbsp** (2 tbsp) **oil**, then **green beans**. Cook, stirring often until lightly blistered, 1-2 min.
- Add **carrots**, **3 tbsp** (6 tbsp) **water** and **remaining stock powder**. Cook, stirring often until water has absorbed and **veggies** are tender-crisp, 1-2 min.
- Transfer to a plate.

4



### Cook tofu

- Reheat the same pan over medium.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **tofu**.
- Cook, turning occasionally, until crispy and golden-brown all over, 6-7 min.
- Add **sauce mixture** and **reserved pasta water**. Bring to a simmer. Cook, stirring occasionally until **sauce** thickens slightly, 2-3 min.

5



### Finish and serve

- Add **spaghetti**, **veggies** and **1 tbsp** (2 tbsp) **butter** to the pan with **tofu**. Stir to coat until **butter** melts, 1 min. (**TIP:** For a lighter sauce consistency, add additional water, 1-2 tbsp at a time, if desired.)
- Divide **noodles**, **tofu** and **veggies** between plates.
- Drizzle with **remaining sweet-chili sauce** over top.



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