

Fire Noodles with Crispy Tofu

Yield: 2 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/white-rice-flour-noodles-vietnamese-recipe>

Ingredients:

- 1 tablespoon coconut oil
- 1 tablespoon minced ginger
- 1 tablespoon brown sugar
- 1 teaspoon rice vinegar
- 1/3 cup chunky peanut butter
- 1/3 cup sambal use a little more or less to taste
- 3 Thai chili peppers sliced or left whole, dried or a mix of the two, optional, obvs
- 2/3 cup full fat coconut milk
- 1 block tofu cut into 8 slabs, no need to press
- 1 cup panko
- 1/4 cup sesame seeds white and/or black
- 1/4 cup white rice flour
- 1/2 cup water
- oil for sauteing
- 2 noodles servings of, any kind
- broccoli
- vegetable
- peanuts crushed
- scallions sliced