



## vegan thai-style noodles

cook time:  
**25**

prep time:  
**15**

featured product:  
**SUPERGREENS!**

add some unique flavor to the table with this vegan thai-style noodles with greens and broccoli recipe! this noodle dish has a hint of spice and tons of veggies, including our SUPERGREENS! you'll love the major flavor from this thai-inspired meal. proudly add this colorful and flavorful thai dish to the center of any spread to warm up the season!



### ingredients

4 servings

1 packed cup **organicgirl® SUPERGREENS!** ?  
12 ounces dried ¼ – ½" wide rice noodles  
3 tablespoons preferred vegetable oil, divided  
14-16 ounces firm tofu, cut into ½" cubes  
3 garlic cloves, thinly sliced  
4 ounces Chinese broccoli or broccoli florets, cut into bite-sized pieces  
3 tablespoons soy sauce  
1 tablespoon thai chile-garlic sauce or sriracha  
chopped green onion

### substitutions

? substitute with **baby spinach**

### directions

1. cook noodles according to package directions. drain well and rinse under cold water.

[https://iloveorganicgirl.com/wp-content/uploads/2017/11/organicgirl\\_ThaiNoodles\\_Step1\\_Square.mp4](https://iloveorganicgirl.com/wp-content/uploads/2017/11/organicgirl_ThaiNoodles_Step1_Square.mp4)

2. in a large nonstick skillet heat 1 tablespoon oil over medium-high. add tofu and cook, turning until browned on 2 sides, about 8 minutes. transfer tofu to a plate.

[https://iloveorganicgirl.com/wp-content/uploads/2017/11/organicgirl\\_ThaiNoodles\\_Step2\\_Square-1.mp4](https://iloveorganicgirl.com/wp-content/uploads/2017/11/organicgirl_ThaiNoodles_Step2_Square-1.mp4)

3. add 1 tablespoon oil to skillet, then add garlic and cook 1 minute. stir in broccoli and 1 tablespoon water, cover, and cook until tender, about 4 minutes. transfer to plate with tofu.

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4. heat remaining 1 tablespoon oil in skillet and add noodles. allow to cook without stirring, until they begin to brown, about 2 minutes. stir in tofu, broccoli, and greens along with soy sauce and chile-garlic sauce or sriracha. cook, tossing everything together, about 2 minutes more.

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5. serve and top with green onion.

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