



# Cooking at the Cottage

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## Spring Roll Bowl with Spicy Peanut Sauce

*Makes 4 servings*

Craving fresh and flavorful? Crunchy, salty, sweet, colorful, and delicious -- our Spring Roll Bowls can satisfy them all! Great for lunch or dinner, this veggie-packed bowl delivers a healthy punch of flavor and goodness in an easy to assemble bowl. A rainbow of ingredients pair with marinated tofu and vermicelli noodles. It's all topped with a bold and spicy peanut sauce that will tickle your taste buds!

### **Tofu and Marinade Ingredients:**

14 oz block firm or extra firm tofu  
2 teaspoons soy sauce  
1-1/2 tablespoons rice vinegar  
2 teaspoons sesame oil  
1/4 teaspoon black pepper  
1/2 tablespoon sesame seeds

### **Bowl Filling Ingredients:**

2 large carrots, or 4 small carrots peeled  
1 red pepper  
1 English cucumber  
4 green onions, sliced  
1 avocado, sliced  
1/4 head red cabbage, sliced with a mandoline  
1 cup edamame  
8.8 oz vermicelli noodles (1 standard package)

### **Spicy Peanut Sauce Ingredients:**

1 cup peanut butter  
2 tablespoons chili garlic sauce  
2 tablespoons soy sauce  
2 tablespoons rice wine vinegar  
2 teaspoons sesame oil  
3 tablespoons fresh lime juice  
2 cloves garlic, minced  
2 teaspoons ginger, grated  
1 tablespoon brown sugar  
2 tablespoons water, for thinning

### **Garnishes:**

1/4 cup mint leaves  
1/2 cup unsalted peanuts  
Fresh cilantro leaves  
Lime wedges

### **Directions:**

1. Prepare the tofu. Drain the tofu and cut it in half down the length of the tofu block. Press the tofu between two paper towel-lined plates and use a large book or a heavy cutting board to gently press out any excess moisture. Let the tofu continue to press while preparing the other ingredients.
2. Prep the veggies. Cut the carrots and red pepper into matchsticks. Slice the cucumber, green onion, and avocado. Use a mandoline to finely shred the cabbage. Measure out the edamame.
3. Make the peanut sauce. Combine all of the peanut sauce ingredients together, except for the water, in a small bowl or measuring glass, and whisk to incorporate. Slowly whisk in the water one teaspoon at a time to thin the sauce until it is just able to be poured.
4. Place the vermicelli noodles in a bowl with very hot water, stir to separate. Cover for 15 minutes until noodles are softened and tender. Drain the noodles and run them under cool water. Set aside.
5. Cut the pressed tofu into 1/2" cubes. In a medium bowl whisk all of the the tofu marinade ingredients together, except for the sesame seeds, and then combine with the tofu. Gently and slowly toss the tofu in the marinade until the tofu is coated. Set aside for 10 minutes to let flavors incorporate into the tofu. Then sprinkle the tofu with the sesame seeds.
6. Assemble the bowls. Divide the cooked vermicelli noodles equally into four bowls. Top the noodles with the bowl filling ingredients and the tofu, sectioning the ingredients if desired. Drizzle with the peanut sauce and garnish with mint, peanuts, cilantro, and lime wedges.