



GINGERY TOFU RAMEN BOWLS

RECIPE FROM MARTHASTEWART.COM | SERVES 4

Could sub the cucumber with snap peas, snow peas, bell peppers, or green beans. Any crunchy vegetables you like to eat with work. You can also roast or sauté broccoli and add it to the noodles.

- 1 package (14 oz) firm tofu, drained
- 6 tablespoons tamari or reduced-sodium soy sauce
- 3 to 4 tablespoons fresh lime juice (from 2 limes)
- ¼ cup pure maple syrup
- ¼ cup thinly sliced scallions, plus more for serving
- 1 tablespoon grated fresh ginger
- 12 oz dried ramen noodles (seasoning packet discarded), or 10 ounces fresh
- 2 tablespoons creamy almond or peanut butter
- 3 tablespoons vegetable oil
- Julienned cucumbers, chili oil, and chopped roasted almonds, for serving

Halve tofu horizontally, then again crosswise. Wrap in paper towels and weigh down between two plates to release liquid, 10 minutes. Meanwhile, stir together tamari, lime juice, maple syrup, scallions, and ginger. Cook ramen in boiling water according to package instructions. Drain and run under cold water.

In a large bowl, whisk nut butter with half of tamari mixture; toss with ramen and set aside. Heat oil in a skillet over

medium-high. Add tofu; cook, flipping once, until very crisp, 6 to 8 minutes. Transfer to a plate.

Discard oil in skillet and pour rest of tamari mixture to skillet. Cook until thickened slightly, 2 minutes. Return tofu to skillet; turn to coat. Slice tofu; serve over ramen with cucumbers, more scallion, chili oil, and nuts.

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