

# Doctor Noodles with Crispy Tofu

Time: 30 minutes | Servings: 2

## INGREDIENTS

Cooking oil, as needed  
1 package of medium firm tofu,  
drained and dried  
½ cup corn starch  
1 package of instant ramen  
1 red onion, sliced  
1 cup white vinegar  
2 tbsp salt  
2 tbsp sugar  
½ cucumber sliced  
½ cup fresh chopped cilantro  
1 ½ tbsp soy sauce  
1 ½ tbsp rice wine vinegar  
Juice of 1 lime  
1 clove garlic, minced  
1 tbsp fresh ginger, minced

## METHOD

1. Cut tofu into bite-sized cubes and place in bowl with corn starch. Toss to make sure the tofu is covered completely.
2. Heat up an oiled frying pan over medium high heat. Once pan is hot, add in tofu cubes, leaving leftover corn starch in the bowl.
3. Fry each side of the cubes for around 2-3 minutes or until crispy. Once all sides are fried, remove the cubes from the pan and let drain on a paper towel.
4. For the noodles, in a medium sized pot, bring water to a boil. Drop in ramen noodles and cook until soft. Around 5-7 minutes. Drain out the water and set noodles aside.
5. Now it's time to pickle the red onions. In a small pot, add in the cup of white vinegar, a cup of tap water, the salt and sugar. Heat the mixture until the salt and sugar have dissolved then pour the mixture over the red onions. If possible, place the onions in a jar so you can keep the extras in the fridge. Let the onions sit for 20 minutes or until they turn a nice pink colour.
6. Now the last step is the sauce. In a bowl, mix together soy sauce, rice wine vinegar, garlic, ginger, lime juice, and cilantro.
7. In a large bowl, toss together the noodles and sauce. Top with crispy tofu and pickled red onions and cucumbers.

