

# Bun Cha With Sticky Sesame Tofu



## MAKING THIS RECIPE

### Ingredients

Handful of peanuts, crushed  
1 large red chilli, sliced  
300g glass or vermicelli noodles

#### For the dressing:

3 tbsp brown sugar  
1 stalk of lemongrass, sliced  
3 tbsp soy sauce  
1 tbsp vinegar (apple cider or white is fine)  
1 tbsp sesame oil  
1 tsp Thai Seasoning Blend  
50ml hot water  
2 limes, juiced

#### For the salad:

2 medium carrots, julienned  
1 cucumber, julienned  
1 baby gem lettuce  
2 spring onions  
Handful of fresh mint leaves

#### For the onions:

2 tbsp sesame oil  
1 medium onion, sliced

#### For the tofu:

1 pack of tofu, cubed  
1 tbsp oyster sauce  
1 tbsp fish sauce  
1 tbsp Worcestershire sauce  
1 tbsp sesame seeds  
Dash of sesame oil

## Method

### For the dressing:

#### Step 1:

In a large mixing bowl, stir the sugar and the hot water together until the sugar has dissolved.

#### Step 2:

Add the remaining ingredients and stir well. Set aside.

### For the salad:

#### Step 1:

Combine all the salad ingredients in a large bowl. Set aside.

### For the onions:

#### Step 1:

Heat the sesame oil over a low heat. Add the onions and cook until transparent and wilted, around 10 minutes. Set aside.

### For the tofu:

#### Step 1:

In a wok, heat the sesame oil over a low flame. Fry the tofu until golden brown, around 6-7 minutes on each side. When cooked, remove the excess oil from the wok.

#### Step 2:

Add the oyster sauce, fish sauce and Worcestershire sauce to the pan, stirring until the tofu is well-coated and the sauces thicken.

#### Step 3:

Once the sauces are thick and sticky, add the sesame seeds, coating all sides of the tofu. Set aside.

### To assemble the bun cha:

#### Step 1:

Soak the noodles in a bowl of boiling water for around 4 minutes until soft. Drain and divide between your serving bowls.

#### Step 2:

Add a helping of salad, onions and tofu to each bowl, topping each one with sliced chilli and crushed peanuts. Pour the dressing evenly over each bowl and enjoy.



Jambalaya Recipe  
CAJUN

TAKE A LOOK



Veggie Chili  
CAJUN, MEXICAN, WORLDWIDE

TAKE A LOOK



Coronation Chicken  
WORLDWIDE

TAKE A LOOK

