
Singapore-Style Hakka Noodles

Ingredients

- 8 oz extra firm tofu
- 3 Tbsp oil, divided
- salt & pepper to taste
- 1 zucchini, sliced into 1/2"-wide half moons
- 1 large carrot, julienned
- 1 cup frozen peas
- 1 tsp curry powder
- 4" ginger root, peeled and minced
- 8 oz Hakka noodles
- 1 Tbsp soy sauce
- 1 Tbsp chili-garlic sauce
- 2 Tbsp chopped chives

Directions

[Press](#) tofu and cut into squares.

Put a pot of water to boil.

Heat a wok or skillet over medium-high heat. Add 2 Tbsp. oil and, when hot, add the tofu. Brown on all sides, transfer to a plate and add salt and pepper to taste.

Add 1 Tbsp. oil to the same wok and return to medium-high heat. Add the zucchini and cook until soft, stirring occasionally, about 3-4'. Stir in the carrots, peas, curry powder and ginger. Cook until fragrant, stirring frequently, 2-4 minutes. Remove from heat.

Add noodles to the boiling water. Cook for 2 minutes, until al dente. Drain and rinse with cold water.

Add the noodles, tofu, soy sauce and chili garlic sauce to the wok. Return to medium-high heat and cook, stirring, until flavors combine, 1-2 minutes.

Add chives and serve.