



PREP  
TIME

10<sub>min</sub>



COOK  
TIME

30<sub>min</sub>



SERVES

6

# DORITOS® FLAMIN' HOT® Nacho Singapore Noodles with Crispy Tofu

## INGREDIENTS

**1 pkg (14 oz)** extra-firm tofu

**1/4 cup** soy sauce

**1 tbsp** rice wine vinegar

**1 tbsp** sesame oil

**1 tbsp** sriracha hot sauce

**4 tsp** curry powder

**8 oz** rice vermicelli noodles

**2 cups** DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips

**2 tbsp** cornstarch

**1/4 tsp** salt

**1/3 cup** canola oil, divided

**2** cloves garlic, minced

**1 tbsp** minced fresh gingerroot

**1 bag (9 oz)** shredded cabbage and carrot slaw mix

**4** green onions, thinly sliced

## HOW TO MAKE

### DIRECTIONS

Arrange tofu block on triple layer of folded paper towel on a plate. Arrange another layer of triple layer folded paper towel on tofu, and a plate on top of that. Place a large can or small saucepan on top to press excess moisture from tofu for 30 minutes.

Meanwhile, in small bowl, whisk together soy sauce, rice wine vinegar, sesame oil, sriracha hot sauce and curry powder.

Transfer rice noodles to large heat-proof bowl and pour enough boiling water to cover; soak for 5 minutes. Drain.

In food processor, pulse DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips until finely crushed.

Cut tofu into 1-inch cubes. In medium bowl, toss tofu with cornstarch and salt until well coated.

## PRODUCT

