

THE  
**TEACHING**  
**KITCHEN**

AT LENOX HILL NEIGHBORHOOD HOUSE

## Midnight Craving Stir-Fry

By Chef Seema Pai

One of the first cookbooks that I believe I really learned to cook from is Fuchsia Dunlop's *Every Grain of Rice*. She has a recipe for "Midnight Noodles" in her cookbook and I loved the idea so much that I ended up coming up with my own to get me through grad school.

You can use rice instead of noodles, add in any vegetables, add chicken or other leftover protein of your choice and it never hurts to add a fried egg on top. Plus, the sauce can be shaken up in a jar! It's an endlessly forgiving recipe and epitomizes comfort food to me.

Serves 4-6

### Ingredients:

- 8 ounces brown rice noodles
- 1 14-ounce package firm tofu
- 1 tablespoon oil
- 3–4 cups chopped vegetables (suggest: broccoli, snap peas, carrots, bell peppers, chopped spinach)
- 2 cloves minced garlic
- ½ tablespoon minced/grated ginger
- Chopped peanuts, coarsely chopped cilantro and lime wedges for garnish

### Sauce:

- ¼ cup soy sauce
- 2 tablespoons honey
- ¼ cup water
- 2–3 tablespoons white vinegar, or to taste
- 2 teaspoons chili paste or sriracha, or to taste

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**Directions**

1. Put all sauce ingredients into a mason jar or deli container and shake until well-mixed.
2. Soak rice noodles in a bowl of warm water.
3. Press tofu with paper towels to remove water. Cut tofu into cubes. Heat oil in a skillet over medium high heat. Fry tofu until golden brown. Add a small amount of the sauce to get a crust. Use a slotted spoon to remove the tofu and set aside.
4. In the same pan, heat up a little more oil and add the veggies. Stir fry over medium high heat until tender but not soft.
5. Drain the noodles and add them to the pan with the veggies. Add sauce a little at a time depending on preference and stir fry until thoroughly mixed. Add the tofu.
6. Garnish with peanuts, cilantro and lime wedges.