

Spring Roll in a Bowl

This recipe was provided by Carolyn Hodges of [The Dinner Shift](#).

Prep Time: 15 minutes

Cook Time: 15 minutes

Total Time: 30 minutes

Serves 4

Ingredients

- 12 oz. extra-firm tofu
- 2 Tbsp. olive oil, divided
- Tbsp. reduced-sodium soy sauce
- 1 Tbsp. lime juice
- ½ tsp. garlic powder
- 6 oz. package thin rice noodles (Recommend: Asian Gourmet)
- Assorted, thinly sliced vegetables (bell pepper, carrot, cucumber, purple cabbage, green onion)
- Sliced avocado
- Fresh herbs (cilantro, mint and/or basil)
- Lime wedges
- Angkor Tamarind Dipping Sauce



Instructions

1. Drain the tofu and wrap in paper towels or a clean kitchen towel to absorb excess moisture. Cut into 1-inch cubes.
2. In a wide shallow dish, whisk together 1 tbsp. of the olive oil, soy sauce, lime juice and garlic powder. Add the cubed tofu to the bowl and toss well to combine. Allow to marinate for 15-20 minutes.
3. While the tofu marinates, prepare rice noodles according to package directions.
4. Heat remaining olive oil in a heavy-bottomed skillet (cast iron works well) over medium heat. Once oil is hot, add tofu in a single layer, working in batches if necessary. Allow tofu to sear for 2 minutes without moving it. Toss once or twice to brown on most sides, cooking for about 5-6 minutes total.
5. To assemble bowls, divide rice noodles into wide, shallow serving bowls. Top with tofu, assorted vegetables, avocado and fresh herbs. Season to taste with fresh lime juice and serve topped with Tamarind Dipping Sauce.