

# Easy Ramen Noodle Salad

## Ingredients:

- 3 Lotus Foods Brown Rice and Millet “cakes”
- 1 head of broccoli, cut into small florets
- 1/2 a package of extra firm tofu
- Rice vinegar
- Chili Garlic Sauce
- Sriracha
- Coconut aminos or low sodium soy sauce
- Sesame seeds

## Directions:

- Drain and press block of tofu, then cut into cubes
- Place tofu in a sealable container and marinate in a mixture of the rice vinegar, coconut aminos and sriracha (I didn't measure, I just poured over to coat the tofu)
- Place in fridge, and allow to marinate about 30 minutes-or more
- Bring a large pot of water to boil and add the ramen noodles to the boiling water.
- After the noodles have cooked about 3 minutes, add the broccoli to the noodles and continue to cook for about 2 minutes
- Drain the noodles and broccoli and add to a large bowl
- Mix together 1/4 c each of coconut aminos and rice vinegar and a tablespoon of chili garlic sauce and combine well. Pour this sauce over the noodles and broccoli to coat.

- Cook tofu in a hot skillet until it is browned on all sides. I used a cast iron pan
- Add the cooked tofu to the noodles and stir well
- Top with sesame seeds

Serve immediately or refrigerate for later. Tastes delicious both hot and cold! Enjoy!!