

Three-Minute Okinawan Noodle Bowl

Swick

Makes 4 servings | Active Time: 15 minutes | Total Time: 15 minutes

Step 1: Making the Dish

- 1 pound somen noodles
- 2 tablespoons sesame oil, divided
- 1 cup firm tofu, drained and cut into 1-inch chunks
- 1/4 cup chopped garlic chives (or scallions)
- Soy sauce

Cook noodles for 2-3 minutes, according to package directions. Drain and mix noodles with sesame oil so they don't stick together.

In a large sauté pan, heat 1/2 tablespoon of sesame oil over medium-high heat and brown tofu.

When tofu is browned, add chives and somen noodles to the pan and mix well.

Season to taste with a splash or two of soy sauce.