**Crispy Tofu Stir Fry with Leek & Chilli**

Serves: 2

Prep time: 10 minutes

Cooking time: 10 minutes

**Ingredients**

1 small leek, sliced thinly

1 thumb sized piece of ginger, finely chopped

3 cloves garlic, finely chopped

4 radishes, thinly sliced

1 red chilli, thinly sliced

1 green chilli, thinly sliced

1 lime

200g tofu, 2cm cubed

1 tbsp sesame seeds

80g udon noodles or wheat noodles

2 tbsp sesame oil

2 tbsp tamari (sub for soy sauce)

1 tsp mirin

1 tsp brown sugar

**Method**

Add 1 tbsp sesame oil to a wok, place on a high heat

Once hot add the chilli and ginger and fry for a few minutes before adding the garlic and tofu

In a small bowl, stir together the soy sauce, mirin, sugar, squeeze of ½ lime and remaining sesame oil then add to the wok

Add the udon noodles to a pot of boiling water and simmer for five minutes

Toss the wok allowing each side of the tofu to cook then add in the thinly sliced radish and leeks, ½ the sesame seeds then add in the cooked noodles with a splash of the water from the pot, and fry together on a high heat for the final 2-3 minutes

Garnish with ¼ lime, a sprinkle of sesame seeds. We recommend serving with chilli crisp oil\*

\*optional ingredient