



RECIPE | PEPPERS

VIETNAMESE SALAD JAR



30 min

20 min
PREP.

10 min
COOKING



6



easy

INGREDIENTS

For the salad:

- 1 Pure Flavor® Red Sweet Bell Pepper, sliced
- 1 Pure Flavor® Long English Cucumbers, chopped
- 1 pack extra firm tofu, cubed
- ¼ cup vermicelli noodles, cooked
- 3 tbsp edamame, shelled
- 3 tbsp tofu
- 2 tbsp carrots, diced
- 1 tbsp green onion, sliced

For the dressing:

- 2 garlic cloves, grated
- ½ cup rice vinegar
- ¼ cup soy sauce
- 1 tbsp chili garlic sauce
- 1 tbsp honey



DIRECTIONS

- 1 Pan-fry tofu cubes until crisp and brown and set aside to cool.
- 2 In a small bowl, mix all dressing ingredients together and set aside.
- 3 In 6 quart-sized Mason jars layer dressing, edamame, tofu, carrots, vermicelli, cucumbers, red bell pepper, and green onions.
- 4 Cover with lid and store in the fridge.

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