Vegetable Lo Mein

Source: The Get Healthy, Go Vegan Cookbook by Neal Barnard, MD; recipe by Robyn Webb

Enjoy this colorful, vegetable-packed lo mein for dinner!

About the Recipe

314 Calories · 16.1 g Protein · 6.8 g Fiber
Dinner
Nut-free

Ingredients

Makes 4 Servings

• udon noodles (1 8-ounce package)
• reduced-sodium soy sauce, divided (3 tbsp.)
• rice vinegar (1 tbsp.)
• arrowroot (1 tbsp. plus 2 tsp.)
• extra-firm tofu, pressed and cut into 1/4-inch slabs (8 ounces)
• vegetable broth, divided (1 cup)
• hoisin sauce (3 tbsp.)
• chili puree with garlic (1/2 tsp.)
• grated fresh ginger (1 tbsp.)
• garlic, minced (3 cloves)
• red bell pepper, thinly sliced (1)
• celery stalks, thinly sliced on a diagonal (2)
• broccoli florets (1 cup)
• sugar snap peas (1 cup)

Directions
1. Cook the udon noodles according to package directions. Drain and set aside.
2. In a large bowl, combine 2 tablespoons soy sauce, vinegar, and 2 teaspoons arrowroot.
3. Mix well, add the tofu, and mix gently. Let stand for 15 minutes. Preheat oven to 375 F.
4. In a measuring cup, combine the remaining 1 tablespoon soy sauce, 1 tablespoon arrowroot, 1/2 cup broth, hoisin sauce, and chili puree. Mix well and set aside.
5. Place tofu on a baking sheet. Bake until light brown, about 30 minutes, turning once. Remove tofu and set aside.
6. Heat 1/4 cup broth in the wok. Add the ginger and garlic and stir-fry for 30 seconds.
7. Add the bell pepper, celery, and broccoli. Stir-fry for 1 minute. Pour in the remaining 1/4 cup broth, cover, and steam vegetables for 2 to 3 minutes.
8. Add the sugar snap peas, cover, and steam for 1 to 2 minutes. Add the tofu and stir-fry for 1 minute.
9. Pour in the sauce and turn to coat the tofu and vegetables. Add the cooked udon noodles and turn to cover the noodles with sauce.

**Nutrition Facts**

*Per serving*

**Calories:** 314  
**Fat:** 4.8 g  
**Saturated Fat:** 0.6 g  
**Calories from Fat:** 12.8%  
**Cholesterol:** 0 mg  
**Protein:** 16.1 g  
**Carbohydrate:** 56.8 g  
**Sugar:** 62 g  
**Fiber:** 6.8 g  
**Sodium:** 873 mg  
**Calcium:**
160 mg

**Iron:** 3.7 mg

**Vitamin C:** 72.3 mg

**Beta-Carotene:** 850 mcg

**Vitamin E:** 1.5 mg