We ditched the buns and deconstruct the classic Vietnamese sandwich to create a delicious bowl with rice noodles that’s perfect for make-ahead lunches or dinner. We also swapped the meat out for sticky tofu and will teach you how to quick pickle. If you haven’t quick pickled your own vegetables before, you’ll be surprised by how easy it is.

**Prep time:** 25 mins  
**Cook time:** 20 mins  
**Serving size:** 2 bowls

Price Per Recipe: $ 8.10  
Price Per Serving: $ 2.70

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**Ingredients**

**Sticky Tofu**  
1/2 package of tofu  
2 tablespoons avocado oil  
1 tablespoon soy sauce  
2 tablespoons hoisin sauce  
1/2 teaspoon sriracha

**Pickled Red Onions**  
1/2 red onion  
1/2 cup white vinegar  
1/2 cup water  
1/2 tablespoon salt

**Bowls**  
1/2 package rice noodles  
1/2 cup daikon radish, shredded  
1/2 cup julienned carrots  
1/2 cup thinly sliced cucumbers  
1 handful of cilantro, chopped  
1 avocado, sliced  
Sesame seeds for topping

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**Optional Ingredients**

Shredded Lettuce  
Red Cabbage  
Sesame Oil  
BBQ Pork  
Pickled Jalapenos

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**The Art of Pickling**

Pickling is the use of vinegar to preserve foods with acid. Pickling brings a unique flavor to foods and is a perfect companion to any dish because of the ability to brighten flavors. Pickling is easy to do and the products are so delicious that you will use them as fast as you can make them!
**Mise en place:** Cut the tofu into small to medium sized cubes and place them on paper towels to allow the excess water to drain out. Mix the avocado oil, soy sauce, hoisin sauce and sriracha together until combined and set aside. Prepare an ice water bath for the noodles.

**Step 1: Pickled Red Onions:** Put vinegar, water and salt in a pot over high heat and bring to a boil. Slice red onion and place in a jar or bowl. When the liquid has reached a boil, pour it over the onions until they are covered and put in the refrigerator for later.

**Step 2: Cook Noodles:** In another pot, boil water to cook the rice noodles. When the water has reached a boil, place the noodles in the water and cook until soft, about 5 minutes, strain and place noodles in an ice bath to stop the cooking process.

**Step 3: Prepare Sticky Tofu:** Pour the avocado oil into a pan and set to a medium high heat. Put the cubed tofu in the heated pan and allow to cook until brown, about 3-5 minutes and then flip the cubes to brown each side. When the tofu is brown, turn off the heat and add the sauces, stirring to coat the tofu.

**Step 4: Cut the Veggies:** Cut the cucumber and avocado into sticks and grate the daikon radish.

**Step 5: Plate and Enjoy:** Place the noodles in the bottom of the bowl and add the tofu with sauce. Layer in the vegetables and top with cilantro, sesame seeds or hot sauce of your choice.