Rinse the cooked noodles with cold running water, drain, and toss with a drizzle of vegetable oil.

Slice the tofu into 1/4-inch-thick strips and chop the scallions (both the white and green parts). Set aside.

Place the remaining ingredients in the blender. Blend until smooth.

Add a little hot water to the blender until the mixture reaches a saucy consistency. Scrape down the sides with a rubber spatula or spoon.

To serve, place the noodles on a plate and top with the tofu, peanut sauce, and scallions.

*From the store to the kitchen to the table: We outline the steps that get you from raw ingredients to your dinner tonight, free of measurements and complicated techniques. It’s a method you’ll remember and whip out whenever you like. It is the most basic way to make the thing you’re making.

Illustrations by Bill Russell. Find this online at www.chow.com/stories/11699.