

Coconut Curry Tofu

Oscar · 28/09/2024

**Prep Time**

40 mins

Difficult

Medium

Servings

6

Description

My vegetarian daughter-in-law gave me this recipe for a creamy coconut milk spicy curry and ginger tofu dish I serve it over rice

Ingredients

- - 2 bunches green onions - 1 (14 ounce) can light coconut milk - $\frac{1}{4}$ cup soy sauce
- divided - $\frac{1}{2}$ teaspoon brown sugar - 1 $\frac{1}{2}$ teaspoons curry powder - 1 teaspoon minced fresh ginger - 2 teaspoons chile paste - 1 pound firm tofu
- cut into $\frac{3}{4}$ inch cubes - 4 roma (plum) tomatoes
- chopped - 1 yellow bell pepper
- thinly sliced - 4 ounces fresh mushrooms
- chopped - $\frac{1}{4}$ cup chopped fresh basil - 4 cups chopped bok choy - salt to taste

Instructions

1. Remove white parts of green onions
2. and finely chop. Chop greens into 2 inch pieces. In a large heavy skillet over medium heat
3. mix coconut milk
4. 3 tablespoons soy sauce
5. brown sugar
6. curry powder
7. ginger
8. and chile paste. Bring to a boil. Stir tofu
9. tomatoes
10. yellow pepper
11. mushrooms
12. and finely chopped green onions into the skillet. Cover
13. and cook 5 minutes
14. stirring occasionally. Mix in basil and bok choy. Season with salt and remaining soy sauce. Continue cooking 5 minutes
15. or until vegetables are tender but crisp. Garnish with remaining green onion. Editor's Note: Please note differences in ingredient amounts and total time when following the magazine version of this recipe.