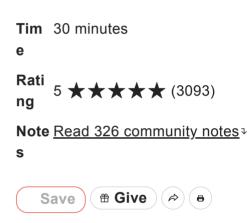
Coconut Red Curry With Tofu

By Melissa Clark



Julia Gartland for The New York Times. Food Stylist: Monica Pierini.

This simple weeknight red curry relies on jarred or canned red curry paste for flavor, which you can find at larger supermarkets and specialty markets. Transfer leftover canned curry paste to a jar, top it with a little oil and store in the refrigerator for up to a month. Or freeze for longer storage. Feel free to substitute other vegetables for the mushrooms and snow peas, though you might have to increase the cooking time slightly if using something dense like carrot or cubed winter squash.

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INGREDIENTS

Yield: Serves 4

- 14 ounces extra-firm tofu
 - 1 tablespoon peanut or safflower oil

1-inch ginger root, peeled and minced

2 shallots or 1 small onion, minced

PREPARATION

Step 1

Cut tofu into 1-inch slabs and place on paper towellined baking sheet. Cover with another layer of paper towels and place another baking sheet on top. Let sit for 20 minutes. Cut into 1-inch cubes.

Step 2

Heat oil in a large skillet over medium high heat. Add ginger, shallots, garlic, chile and cilantro

- 2 garlic cloves, minced
- 1 Thai chile or 2 serrano peppers, seeded and thinly sliced
- 2 tablespoons chopped cilantro stems
- 8 ounces cremini mushrooms, quartered
- 1/2 teaspoon sea salt, more to taste
- 3 tablespoons prepared red curry paste
- 1 cup unsweetened coconut milk
- 2 teaspoons Asian fish sauce

Zest and juice of 1 lime

1 cup snow peas

Basil and/or cilantro leaves, for garnish

Brown or white rice, for serving

Add to Your Grocery List

Ingredient Substitution Guide

Nutritional Information

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stems, and sauté until tender, about 5 minutes. Add mushrooms and sauté until golden brown and tender, about 5 minutes. Season with salt. Stir in curry paste and cook 2 minutes. Pour in coconut milk, scraping up any curry paste with a wooden spoon. Add fish sauce, lime zest and juice. Add tofu cubes and snow peas. Simmer until the sauce thickens slightly and the snow peas are tender, 7 to 10 minutes, stirring frequently. Taste and add more salt and/or fish sauce if needed.

Step 3

Serve warm with brown rice and a scattering of torn basil and/or cilantro leaves on top.

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