

Coconut Red Curry With Tofu

By [Melissa Clark](#)



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

Time 30 minutes

Rating 5 ★★★★★ (3093)

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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 towel-lined 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
- ½ 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

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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Ingredient Substitution Guide

[Nutritional Information](#)

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