

Green Curry Glazed Tofu

By [Ali Slagle](#)



Ryan Liebe for The New York Times. Food Stylist: Barrett Washburne.

Time 25 minutes

Level

Rating 4 ★★★★★ (2108)

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INGREDIENTS

Yield: 2 servings

1 (14- to 16-ounce) block extra-firm tofu

Kosher salt (such as Diamond Crystal)

1 (14-ounce) can full-fat, unsweetened coconut

To make crispy, flavorful tofu without having to press it first, use this smart method from Andrea Nguyen, the author of “Asian Tofu” (Ten Speed Press, 2012) and other cookbooks: Warm the tofu in a pan with a small amount of flavorful sauce. As it cooks, it will dry out and absorb the flavors of the sauce. Next, you add oil to the pan, which crisps the tofu. In Ms. Nguyen’s recipe, soy sauce is used, but here, the aromatics in Thai green curry paste and the sugars in coconut milk toast and caramelize on the tofu. Once the tofu has a deep-brown crust, remove it, sear a quick-cooking vegetable in the same pan, then reduce the remaining curry-coconut mixture into a fragrant, sweet-and-spicy glaze.

PREPARATION

Step 1

Cut the tofu in half lengthwise, then slice crosswise into 6 sections. (You’ll have 12 squares total.)

Transfer to a towel-lined plate and pat dry, then sprinkle with salt.

Step 2

- milk
- 3 tablespoons Thai green to curry paste
- 4
- 1 tablespoon neutral or coconut oil, plus more as needed
- 2 cups chopped vegetables, such as snap or snow peas, asparagus, broccoli, kale, fennel or corn kernels or a combination (see Tip)
- 2 tablespoons lime juice (from 1 lime)
- Cooked rice or another grain, for serving

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Ingredient Substitution Guide

Nutritional Information

Transfer the coconut milk to a liquid measuring cup or medium bowl, add the green curry paste, stir with a fork until smooth, then season to taste with salt. (Be aware that some curry pastes are quite salty.)

Step 3

Arrange the tofu in an even layer in a large (12-inch) nonstick or well-seasoned cast-iron skillet. Pour 2 tablespoons coconut-curry mixture over the tofu and flip the tofu to coat. Set the skillet over medium-high and cook tofu without flipping until the skillet is dry and the undersides of the tofu are speckled golden, 3 to 5 minutes.

Step 4

Add the oil, swirl to coat, then flip the tofu. Cook until browned and crisp, 3 to 5 minutes, then flip once more until the remaining side is browned and crisp, 1 to 2 minutes, adding more oil as needed. Transfer to a plate.

Step 5

If the skillet is dry, add more oil, over medium-high, then add the vegetables, season with salt and cook, without stirring, until charred underneath, 2 to 3 minutes. Pour in the remaining coconut-curry mixture and boil, stirring occasionally, until the vegetables are crisp-tender and the liquid has thickened to a glaze, 4 to 5 minutes. (The sauce is ready when a spoon dragged across the bottom of the skillet leaves a trail.) Turn off the heat, stir in the lime juice, then add the tofu and gently stir to coat. Season to taste with salt. Eat on top of rice.

Tip

This recipe accommodates any vegetable that will cook in 6 to 8 minutes. If you'd like to use a

vegetable that takes longer, like sliced carrots or winter squash, sear them for a few additional minutes, tossing occasionally, before pouring in the coconut-curry mixture.

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COOKING NOTES

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triciaj 9 months ago

I had all the ingredients on hand, so I made this and we thought it was delicious! An interesting way to deal with tofu: it did get crispy, without cornstarch or the hassle of pressing/freezing/nuking/etc. For veggies, I used asparagus + mini bell peppers + scallions, then spinach added with sauce after the initial veg sauté. I added a couple handfuls of pea shoots at the very end. The fresh lime juice was a nice touch. Suggestion: cut tofu smaller. Try technique with other jarred simmer sauces.

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Yoko Yolk-O 9 months ago

Why open a jar of curry paste?

It takes 10 mins or less to make a much better one (where you don't have to worry, as Slagle writes,