



LOCAL
MAKER

Tomato Achaar Coconut Curry Over Rice

 20-30min  2 Servings

It's easy to make a curry bursting with flavor when you use Brooklyn Delhi's tomato achaar as your base. Our favorite Brooklyn-made condiment is packed with authentic Indian flavors. We've combined it with coconut milk and ginger, stirred in tofu, spinach and mushrooms, and topped it off with toasted coconut flakes. It's swoon-worthy. Cook, relax and enjoy!

What we send

- lime
- unsweetened flaked coconut ¹⁵
- jasmine rice
- small onion
- ginger
- baby bella mushrooms
- Brooklyn Delhi tomato achaar
- coconut milk (full fat) ¹⁵
- baby spinach

What you need

- coarse salt
- vegetable oil

Tools

- medium saucepan
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690kcal



1. Cook rice

Preheat oven to 325°. Rinse rice in a colander. Bring rice and 1 1/2 cups water to a boil in a small saucepan. Cover and simmer until tender, 15 minutes. Keep covered until ready to serve. Toast coconut on a baking sheet in oven until golden brown, about 2 minutes.



2. Prep ingredients

Cut ends off onion, halve, peel and chop. Peel and grate ginger. Slice mushrooms. Cut tofu horizontally through the middle, parallel to cutting board. Cut each piece in half lengthwise, then slice crosswise into rectangles (you should have 32 total).



3. Cook aromatics

In a medium saucepan, heat 2 teaspoons of oil over medium-high heat. Add the onions and mushrooms and season with salt. Sauté until onions are translucent, about 3 minutes. Stir in the ginger and cook until fragrant, about 1 minute.



4. Make curry

Stir in the tomato achaar and cook for 1 minute. Add the coconut milk and mix well. Bring to a simmer.



5. Add tofu

Add the tofu and simmer until heated through, 5 minutes.



6. Add spinach and finish

Stir in the spinach and simmer until it wilts, about 1 minute. Season with salt and remove from heat. Serve over rice, topped with coconut and a squeeze of lime. Serve with more achaar on the side. Enjoy!