

Fs sku0829 web

## Coconut Tofu

with Spinach and Rice



20-30min



2 Servings

This recipe is inspired by one of our favorite Indian dishes, saag paneer, a creamy dish of firm pressed cheese in a spiced spinach sauce. We used tofu in place of the paneer and coconut milk for a silky finish. Served over rice and with warm garlic naan, we think it's better than takeout. Cook, relax and enjoy!

## What we send

- frozen spinach
- basmati rice
- garam masala
- onion
- cloves garlic
- fresh ginger
- lite coconut milk

## What you need

- coarse salt

## Tools

- large nonstick skillet

**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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 875.0kcal, Fat 28.9g, Proteins 41.9g, Carbs 107.5g



### 1. Press tofu

Drain tofu and slice into ½-inch thick planks. Place between several layers of paper towels and cover with a heavy dish; set aside.



### 2. Make rice

Rinse rice in a colander until water runs clear. Combine rice, a pinch of salt, and 1½ cups water in a small saucepan. Bring to a boil, reduce heat to low and cover. Cook until water is absorbed and rice is tender, 15 minutes. Set aside, covered, 5 minutes before fluffing with a fork.



### 3. Make sauce

Defrost spinach if necessary. Peel and chop onion and 2 cloves garlic. Peel ginger and finely chop. Combine spinach, onion, ginger, chopped garlic and ¼ cup water in a blender or food processor (or use an immersion blender) and process until smooth; season to taste with salt.



### 4. Brown tofu

Cut tofu into ¾-inch pieces. Heat 1 tablespoon oil in a large nonstick skillet over medium-high. Add tofu and cook, turning occasionally, until golden brown on most sides, about 5 minutes. Add garam masala and toss to combine. Add 2 pats butter and cook, tossing, until melted; season with salt.



### 5. Finish tofu

Add spinach mixture and bring to a simmer. Cook, stirring often, until simmering, about 2 minutes. Stir in coconut milk and bring to simmer. Continue to simmer while you warm the naan.



### 6. Make naan

Preheat broiler. Peel and finely chop remaining clove of garlic and place in a small saucepan. Add remaining pat of butter and melt over medium heat. Brush naan with garlic butter and broil until warmed through, about 1 minute. Serve tofu paneer over rice with naan. Enjoy!