



## Coconut Red Curry Tofu

with Sautéed Veggies & Rice Noodles



30-40min



2 Servings

Red curry paste, a staple ingredient in Thai cooking, is a vibrant blend of finely ground red chiles, lemongrass, garlic, shallots, coriander, and other spices. Unlike dried curry powder, curry paste utilizes fresh ingredients, and adds a brightness to curries, like this coconut-enhanced sauce for vegetarian noodles studded with tofu, carrots and crisp snow peas.



## What we send

- ¾ oz pkt coconut milk powder <sup>7,15</sup>
- garlic
- 1 oz fresh ginger (use half)
- 14 oz tofu <sup>6</sup>
- 1 carrot
- 2 oz snow peas
- 5 oz stir-fry noodles
- ¼ oz fresh cilantro
- 1 oz Thai red curry paste (use 1 Tbsp) <sup>6</sup>

## What you need

- kosher salt & ground pepper
- neutral oil
- sugar
- apple cider vinegar (or white wine vinegar)

## Tools

- rimmed baking sheet
- medium pot
- large skillet

## Allergens

Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 630kcal, Fat 22g, Carbs 79g, Protein 28g



### 1. Prep curry sauce

Preheat broiler with top rack 6 inches from the heat source. Place a rimmed baking sheet on top oven rack to preheat. Bring a medium pot of **salted water** to a boil. In a medium bowl, whisk **coconut milk powder** into **1¼ cups very hot tap water** until powder dissolves. Finely chop **1 teaspoon garlic**. Peel and finely chop **half of the ginger**.



### 2. Prep vegetables & tofu

Pat **tofu** very dry, then halve crosswise and cut into 1-inch cubes. Drain on a paper towel-lined plate. Scrub **carrot**, trim end, then thinly slice on an angle. Trim **snow peas**.



### 3. Brown tofu

Drizzle preheated baking sheet generously with **oil**; carefully transfer **tofu** to baking sheet. Season with **salt** and **pepper**, then drizzle with more **oil**. Broil on top oven rack until browned on both sides, flipping once halfway, about 15 minutes. Season generously with **salt** and **pepper**. Drain on a paper towel-lined plate.



### 4. Cook rice noodles

While **tofu** broils, add **noodles** to boiling water and cook, stirring frequently to prevent sticking, until just tender, 5-7 minutes. Drain and rinse under cold water.



### 5. Make curry

Coarsely chop **cilantro leaves and stems**. Heat **1 tablespoon oil** in a large skillet over medium-high. Add **carrots**; cook, stirring, until barely tender and browned in spots, 2-3 minutes. Add **chopped garlic and ginger**, **1 tablespoon curry paste**, **half of the cilantro**, and **1 tablespoon sugar**; cook until fragrant, about 1 minute. Stir in **coconut milk** and bring to a boil.



### 6. Finish & serve

Add **noodles** and **snow peas** to skillet and cook, stirring, until snow peas are tender and noodles are coated in **sauce**, 1-2 minutes. Fold in **tofu** and **1 tablespoon vinegar**, then remove skillet from the heat. Season to taste with **salt** and **pepper** and garnish with **remaining cilantro**. Enjoy!