



Malaysian-Style Coconut Curry

with Crispy Tofu & Lemongrass



30-40min



2 Servings

Amp up your tofu repertoire with this Malaysian-style coconut curry. We broil the tofu first, creating a deep, roasted flavor and crisp texture. The tofu gets added to a rich broth made with fresh lemongrass, ginger, shallots, and of course curry powder and coconut milk. Fluffy jasmine rice, crisp veggies, and a toasted coconut topping provide the perfect bowl of all-around goodness.

What we send

- 5 oz jasmine rice
- 14 oz extra-firm tofu (use half) ⁶
- 2 (¾ oz) pkts coconut milk powder ^{7,15}
- ½ lb broccoli
- 1 bell pepper
- 1 shallot
- ¼ oz fresh lemongrass
- 1 oz fresh ginger
- 1 oz shredded coconut ¹⁵
- ¼ oz curry powder

What you need

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

Tools

- small saucepan
- rimmed baking sheet
- medium Dutch oven or pot

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

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 870kcal, Fat 49g, Carbs 92g, Proteins 27g



1. Cook rice

Preheat broiler with the top rack 6 inches from heat source. In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Sauté aromatics

Add **shredded coconut** to a medium Dutch oven or pot; cook, stirring, until lightly toasted 1-2 minutes (watch closely). Transfer to a plate and wipe out pot. Heat **2 tablespoons oil** in same pot over medium-high. Add **chopped ginger and shallots** and **lemongrass**. Cook, stirring, until softened and fragrant, about 2 minutes. Stir in **all of the curry powder** and cook, 30 seconds more.



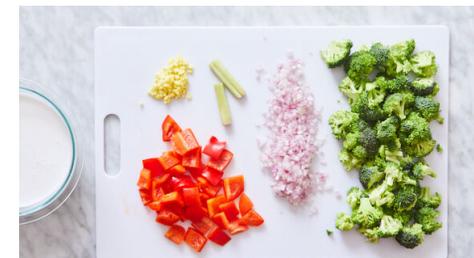
2. Broil tofu

Drain **tofu**, then cut half of the block into ½-inch pieces (save rest for own use); transfer to paper towel-lined plate and pat very dry. On a rimmed baking sheet, toss tofu with **2 tablespoons oil** and season with **salt** and **pepper**. Broil on top oven rack until browned, 10-15 minutes (watch closely as broilers vary). Remove from oven; season to taste with **salt** and **pepper**.



5. Simmer curry

Add **coconut milk**, **1½ teaspoons sugar**, and **½ teaspoon salt** to pot with **aromatics**; bring to a boil. Stir in **vegetables** and **tofu**; simmer, uncovered, until vegetables are crisp-tender, 5-7 minutes. Stir in **1 teaspoon vinegar**, then season to taste with **salt** and **pepper**.



3. Prep veggies

In a liquid measuring cup, stir to combine **all of the coconut milk powder** and **2 cups hot water**. Cut **broccoli** into 1-inch florets, if necessary. Halve **pepper**, remove stem and seeds, then cut into 1-inch pieces. Finely chop **shallot**. Use the back of a knife to whack down on the lemongrass to bruise it, then cut into 2-inch pieces. Peel and finely chop **2 teaspoons ginger**.



6. Serve

Pick out and discard **lemongrass** from **curry**. Fluff **rice** with a fork. Serve **coconut curry** over **rice**, topped with **toasted coconut**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com     **#marthaandmarleyspoon**