



Coconut Tofu Thai Curry

with Snow Peas & Rice Noodles



20-30min



2 Servings

Commonly used in Southeast Asian cooking coconut powder is made from dried, raw, unsweetened coconut cream. When mixed with hot tap water the powder transforms into a full flavored, creamy coconut milk.

What we send

- stir-fry rice noodles
- lime
- fresh ginger
- garlic
- cilantro
- 14 oz pkg extra-firm tofu ⁶
- 1 oz Thai red curry paste ⁶
- ¾ oz coconut milk powder ^{7,15}
- 6 oz snow peas
- 1 oz salted peanuts ⁵

What you need

- kosher salt & ground pepper
- sugar

Tools

- fine-mesh sieve

Allergens

Peanuts (5), 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 670kcal, Fat 36g, Carbs 76g, Protein 17g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Peel and finely chop **half of the ginger** and **2 large garlic cloves**. Drain **tofu**, then cut half of the tofu into ¾-inch cubes. Pat tofu very dry, to avoid spattering **oil**, and let sit on a paper towel-lined plate. Trim stem ends from **snow peas**, then slice into thirds crosswise.



2. Fry tofu

Whisk **coconut milk powder** and **1½ cups very hot tap water** in a measuring cup, and set aside. Heat **¼-inch oil** over medium-high in a medium nonstick skillet. Add **tofu**, and cook, turning once, until golden and crisp, 5-7 minutes. Transfer to a paper towel-lined plate, and sprinkle with **salt**.



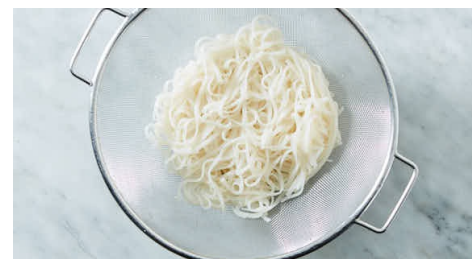
3. Make curry

Pour off and discard **all but 1 tablespoon oil** from skillet. Return skillet to medium-high. Add **garlic, ginger, and red curry paste** to skillet, and cook, about 1 minute. Stir in **coconut milk mixture, 1 tablespoon sugar, and 1 teaspoon salt**, scraping up any browned bits from bottom of skillet.



4. Simmer curry

Bring **curry** to a boil, then reduce heat to medium, and simmer until flavors have melded and sauce is thickened slightly and reduced to 1½ cups, about 3 minutes. Add **snow peas**, and cook just until they are bright green and crisp-tender, about 1 minute. Stir in **fried tofu** and toss to coat.



5. Cook noodles

While **curry** simmers, add **⅔ of the rice noodles** to boiling water and cook, stirring occasionally, until al dente, 6-7 minutes. Drain noodles, then rinse under warm water. Drain again.



6. Finish & serve

Roughly chop **peanuts** and **cilantro leaves and stems**. Squeeze **1½ teaspoons lime juice**, then cut any remaining lime into wedges. Stir lime juice into **curry**, and season to taste with **salt and pepper**. Add **noodles** to shallow bowls. Ladle **curry** over top of **noodles**, and sprinkle with **chopped peanuts, cilantro** and serve **any lime wedges** alongside. Enjoy!