



Red Curry Tofu & Rice Noodles

with Snow Peas, Carrots & Cilantro



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 sauce for vegetarian noodles studded with carrots and crisp snow peas.

What we send

- ¾ oz coconut milk powder^{7,15}
- 1 oz fresh ginger
- 1 pkg extra-firm tofu⁶
- 1 carrot
- 4 oz snow peas
- 5 oz pad Thai noodles
- ¼ oz fresh cilantro
- 1 oz Thai red curry paste⁶
- garlic

What you need

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

Tools

- rimmed baking sheet
- medium pot
- colander
- large skillet

Cooking tip

Preheating the baking sheet helps evaporate liquid for better browning and caramelization. This is especially great for tofu, so the bottoms brown and crisp instead of steaming.

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 650kcal, Fat 23g, Carbs 83g, Protein 35g



1. Prep curry sauce

Preheat broiler with top rack 6 inches from the heat source. Place a rimmed baking sheet on the top 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. Peel and finely chop **1 teaspoon garlic**. Peel and finely chop **half of the ginger**.



4. Cook rice noodles

While **tofu** broils, add **noodles** and cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Drain noodles, then rinse under cold water and toss with **1 teaspoon oil**.



2. Prep vegetables & tofu

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



5. Make curry

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



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.



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!