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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!