



## Tofu Coconut Red 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

- 1 oz fresh ginger
- garlic (use 2 large cloves)
- 1 pkg extra-firm tofu <sup>6</sup>
- 4 oz snow peas
- coconut milk powder <sup>7,15</sup>
- 1 oz Thai red curry paste (use 1 Tbsp) <sup>6</sup>
- 7 oz pkg stir-fry noodles
- 1 oz salted peanuts <sup>5</sup>
- ¼ oz fresh cilantro
- 1 lime

## What you need

- kosher salt & pepper
- neutral oil
- sugar

## Tools

- medium pot
- medium 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

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 720kcal, Fat 42g, Carbs 74g, Proteins 17g



### 1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Finely chop **half of the ginger** and **2 teaspoons garlic**. Drain **tofu**, then cut half of the tofu into ¾-inch cubes (save rest for own use). Pat tofu very dry (to avoid spattering oil when cooking), and set aside on a paper towel-lined plate. Trim stem ends from **snow peas**, then slice crosswise into thirds.



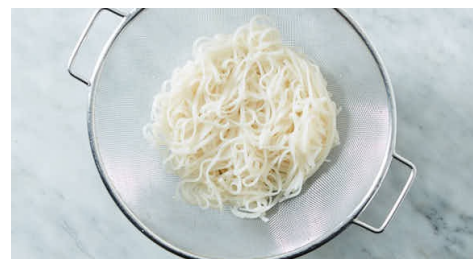
### 4. Simmer curry

Bring **curry** to a boil, then reduce heat to medium. Simmer, stirring occasionally, until sauce is thickened slightly to the consistency of heavy cream, 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 stir to coat.



### 2. Pan-fry tofu

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



### 5. Cook noodles

While **curry** simmers, add **⅔ of the rice noodles** to boiling water and cook, stirring occasionally, until al dente, 4-12 minutes. Drain noodles, then rinse under warm water, and drain again.



### 3. Cook curry

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



### 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, then sprinkle with **chopped peanuts and cilantro**. Serve **any lime wedges** alongside for squeezing. Enjoy!