

DINNERLY



Tofu Saag with Garlic Rice Pilaf



20-30min



2 Servings

We at Dinnerly believe in the power of tofu. Tofu can do no wrong when you know how to treat it right, and we did just that by combining it with the flavors of saag, a vegetarian Indian staple. Spiced with garam masala and made velvety rich with coconut milk powder, no one can tell you tofu is "boring" after this. We've got you covered!

WHAT WE SEND

- 14 oz pkg extra-firm tofu ⁶
- ¼ oz pkt garam masala
- 1 medium red onion
- garlic
- coconut milk powder ^{7,15}
- 3 oz pkg baby spinach
- 10 oz ready to heat jasmine rice

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- butter ⁷

TOOLS

- rimmed baking sheet
- medium skillet

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 790kcal, Fat 47g, Carbs 66g, Proteins 33g



1. Broil tofu

Preheat broiler with rack 6 inches from heat source. Drain **tofu**; tear into ½-inch pieces. Transfer to paper towel-lined plate; pat dry.

On a rimmed baking sheet, toss tofu with **2 tablespoons oil**; season with **salt** and **pepper**. Broil on top rack until browned, 10–15 minutes (watch closely). Remove from oven; toss with **1 teaspoon garam masala**. Season with **salt** and **pepper**.



4. Add coconut milk & tofu

To skillet with **onions and garlic**, stir in **coconut milk** and **2 tablespoons butter**; bring to a boil, scraping up any browned bits from bottom of skillet.

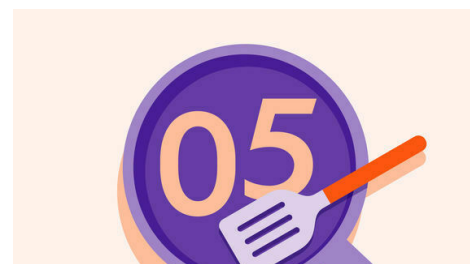
Add **tofu**, reduce heat to low, and simmer until slightly thickened, about 2 minutes. Stir in **wilted spinach** and cook until warmed through; season to taste with **salt** and **pepper**.



2. Prep ingredients

While **tofu** cooks, cut **onion** into ½-inch pieces. Finely chop **2 teaspoons garlic**. In a liquid measuring cup, whisk together **1 cup warm water** and **coconut milk powder**.

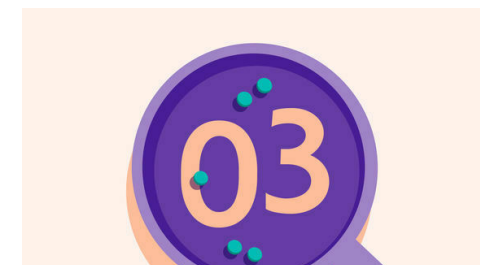
Heat **1 teaspoon oil** in a medium skillet over medium-high. Add **spinach** and cook, stirring, until wilted, 1–2 minutes; season with **salt** and **pepper**. Transfer to a bowl.



5. Warm rice & serve

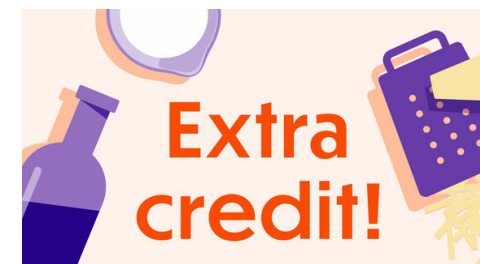
Add **rice** to a medium microwave-safe bowl. Cook in microwave, uncovered, on high until warmed through, 2–3 minutes (watch closely as microwaves vary). Fluff with a fork and season with **salt**.

Serve **tofu saag** over **rice**. Enjoy!



3. Cook onions & garlic

Heat **2 teaspoons oil** in same skillet over medium-high. Add **onions** and **a pinch of salt**; cook until softened and lightly browned, 3–4 minutes. Add **chopped garlic** and **remaining garam masala**; cook until fragrant, about 30 seconds.



6. Make it dairy free!

This meal is already balanced with all the right flavors, but if you want to make it dairy-free, swap out the butter in step 4 with a splash of coconut cream, almond milk, or shortening. Stir into skillet with coconut milk and cook, scraping up any browned bits, and get ready to enjoy it with some crispy tofu!