



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
- snow peas
- garlic
- cilantro

What you need

- kosher salt & ground pepper
- sugar

Tools

- fine-mesh sieve

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 670.0kcal, Fat 36.0g, Proteins 17.0g, Carbs 76.0g



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 $\frac{3}{4}$ -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.



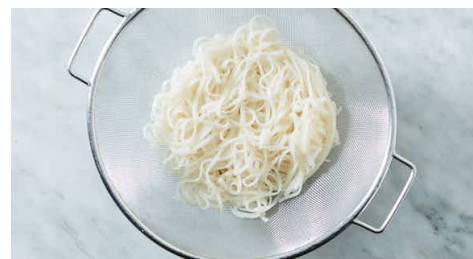
4. Simmer curry

Bring **curry** to a boil, then reduce heat to medium, and simmer until flavors have melded and sauce is thickened slightly and reduced to $1\frac{1}{2}$ 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.



2. Fry tofu

Whisk **coconut milk powder** and **1½ cups very hot tap water** in a measuring cup, and set aside. Heat **$\frac{1}{4}$ -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**.



5. Cook noodles

While **curry** simmers, add $\frac{2}{3}$ 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.



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.



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!