



Panang-Style Tofu Curry

with Zesty Lemongrass-Scented Rice

Deluxe Veggie

30 Minutes



Tofu
1 | 2



Jasmine Rice
¾ cup | 1 ½ cups



Broccoli
170 g | 340 g



Sweet Bell
Pepper
1 | 2



Lemongrass
1 | 2



Lime
1 | 2



Peanuts,
chopped
28 g | 56 g



Coconut Milk
1 | 2



Red Curry Paste
4 tbsp | 8 tbsp



Soy Sauce
2 tbsp | 4 tbsp



Peanut Butter
2 | 4



Thai Seasoning
1 tbsp | 2 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Cook rice

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Remove outer layer of **lemongrass**, then halve crosswise. Using the back of a spoon or a pot, forcefully tap **lemongrass** to bruise.
- Heat a medium pot over medium heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **rice** and **half the lemongrass**. Cook, stirring often, until **lemongrass** is fragrant, 2-3 min.
- Add **1 ¼ cups** (2 ½ cups) **water** and **½ tsp** (¼ tsp) **salt** and bring to a boil over high.
- Once boiling, reduce heat to low. Cover and cook until **rice** is tender and liquid is absorbed, 12-14 min.
- Remove from heat.
- Set aside, still covered.

2



Prep and broil tofu

- Pat **tofu** dry with paper towels, then cut into ½-inch pieces. Toss **tofu** with **half the Thai Seasoning** and **½ tbsp** (1 tbsp) **oil** on an unlined baking sheet, then season with **pepper** and **¼ tsp** (¼ tsp) **salt**.
- Broil in the **middle** of the oven, stirring halfway through, until golden-brown, 9-10 min.

3



Prep and make curry mixture

- Meanwhile, trim ends off **broccolini**, then cut into ½-inch pieces.
- Core, then cut **pepper** into ½-inch pieces.
- Zest, then juice **lime**.
- Combine **red curry paste**, **soy sauce** and **coconut milk** in a medium bowl. Season with **pepper**.

4



Cook veggies

- Heat a large pot over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, stir until melted, 30 sec.
- Add **broccolini** and **peppers**. Cook, stirring often, until **veggies** are beginning to soften, 1-2 min.

5



Finish curry

- Add the **curry mixture** (from step 3), **peanut butter**, **remaining lemongrass** and **remaining Thai Seasoning** to the same pot, then stir to combine. Bring to a simmer. Once simmering, cook until **curry** thickens slightly and **veggies** are tender-crisp, 2-4 min.
- Remove from heat, then remove and discard the **lemongrass**. Stir **tofu** and **1 tbsp** (2 tbsp) **lime juice** into the **curry**.

6



Finish and serve

- Remove and discard **lemongrass** from the **rice**. Fluff **rice** with a fork, then stir in **¼ tsp** (½ tsp) **lime zest** and season with **salt**.
- Divide **rice** and **curry** between bowls.
- Sprinkle **peanuts** over top.