



# Panang-Style Tofu Curry

## with Zesty Lemongrass-Scented Rice

Deluxe Veggie

Spicy

30 Minutes



Tofu  
1 | 2



Jasmine Rice  
¾ cup | 1 ½ cups



Broccolini  
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.

**Pantry items** | Unsalted butter, oil, salt, pepper

**Cooking utensils** | Baking sheet, large pot, measuring cups, measuring spoons, medium bowl, medium pot, paper towels, zester

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 heavy pot, forcefully tap the **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 **¼ 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 prepared **curry mixture** (from step 3), **peanut butter**, **remaining lemongrass** and **remaining Thai Seasoning** to the same pot, then stir to combine. Bring up to a simmer.
- Once simmering, cook until the **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.

**Measurements within steps** **1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.