



# Indian-Style Tofu Curry

with Sweet Potatoes and Basmati Rice

Veggie

25 Minutes



Tofu  
1 | 2



Basmati Rice  
¾ cup | 1 ½ cup



Ginger-Garlic  
Puree  
1 tbsp | 2 tbsp



Tomato  
2 | 4



Sweet Potato  
1 | 2



Onion, chopped  
56 g | 113 g



Indian Spice Mix  
1 tbsp | 2 tbsp



Coconut Milk  
1 | 2



Green Onion  
2 | 4



Soy Sauce  
1 tbsp | 2 tbsp



Curry Paste  
2 tbsp | 4 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



### Prep and roast sweet potatoes

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.
- Cut **sweet potato** into ½-inch pieces.
- Add **sweet potatoes** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, stirring halfway through, until tender and golden-brown, 18-20 min.
- Meanwhile, add **1 ¼ cups** (2 ½ cups) **water** and **½ tsp** (¼ tsp) **salt** to a medium pot.
- Cover and bring to a boil over high heat.

2



### Prep and cook rice

- Cut **tomatoes** into ½-inch pieces.
- Thinly slice **green onions**.
- Add **rice** to the **boiling water**. Reduce heat to low.
- Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.

3



### Cook tofu

- Meanwhile, heat a large non-stick pan over high heat.
- While pan heats, pat **tofu** dry with paper towels, then crumble into pea-sized pieces.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **tofu** and **onions**.
- Cook, stirring occasionally, until **tofu** is golden-brown all over, 6-7 min.
- Season with **salt** and **pepper**.

4



### Cook veggies

- Reduce heat to medium, then add **tomatoes** to the pan with **tofu**.
- Cook, stirring occasionally, until tender, 3-4 min.
- Add **red curry paste**, **Indian Spice Mix** and **half the ginger-garlic puree** (use all for 4 ppl).
- Cook, stirring often, until fragrant, 1-2 min.

5



### Cook curry

- Add **coconut milk**, **soy sauce** and ¼ **cup water** (use same for 4 ppl) to the pan. Bring to a boil over high.
- Once boiling, reduce heat to medium-low.
- Cook, stirring often, until **curry** thickens slightly, 4-5 min.

6



### Finish and serve

- Add **roasted sweet potatoes** to **curry**. Cook, stirring often, until combined, 1-2 min. Season with **pepper**, to taste.
- Fluff **rice** with a fork, then stir in **half the green onions** and **1 tbsp** (2 tbsp) **butter**.
- Divide **rice** between plates. Top with **curry**.
- Sprinkle **remaining green onions** over top.

