



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Coconut Milk

Coconut milk is lactose-free and derived from the flesh of the coconut. It gives a great background flavour to curries and dressings.



J2 Firm Tofu in Red Curry Sauce with Asian Slaw

The lovely light texture of firm tofu works beautifully with this Thai-style red curry. It is served over rice noodles with a side of fresh Asian slaw; this dish is sure to be a favourite.



30 minutes



2 servings



Plant-Based

9 December 2022

Keep it mild!

The curry paste in this recipe can be a little spicy. If you like a milder dish, add half the paste to start and then more if wanted. Leftover curry paste can be frozen.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	37g	38g	124g

FROM YOUR BOX

RICE NOODLES	1 packet (200g)
SPRING ONIONS	1 bunch
RED CURRY PASTE	1 tin
COCONUT MILK	165ml
CHERRY TOMATOES	200g
FIRM TOFU	1 packet
ASIAN GREENS	2 bulbs
CARROT	1
PEAR	1
LIME	1

FROM YOUR PANTRY

sesame oil (or other), pepper, soy sauce (or tamari), sweet chilli sauce, vinegar (white wine or other)

KEY UTENSILS

saucepan, large frypan

NOTES

We used sesame oil in this recipe for added flavour, but any neutral oil works well!

If you have fresh lemongrass or kaffir lime leaves in the garden you could add some to the sauce.



1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add noodles and cook for 2–4 minutes or until tender. Drain and rinse in cold water.



2. SAUTÉ THE SPRING ONIONS

Heat a large frypan over medium-high heat with **sesame oil** (see notes). Slice and add spring onions (keep green tops for garnish) along with the curry paste. Cook for 2 minutes.



3. SIMMER THE CURRY

Stir in coconut milk and **add 1 cup of water**. Halve cherry tomatoes and dice tofu, add to pan and simmer for 5 minutes (see notes).



4. MAKE THE DRESSING

In a large bowl whisk together **1/2 tbsp oil**, **1/2 tbsp sweet chilli sauce**, **1/2 tsp soy sauce** and **1 tsp vinegar**.



5. MAKE THE SLAW

Thinly slice Asian greens, julienne or grate carrot and slice pear. Add to dressing bowl and toss together. Season to taste with **pepper** and **extra soy sauce**.



6. FINISH AND SERVE

Zest lime and stir through curry with juice from 1/2 lime and extra **soy sauce** to taste. Serve tofu and red curry sauce over noodles with Asian slaw and remaining lime cut into wedges. Top with some sliced spring onion tops.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

