



Creamy Tofu Curry

with roasted broccoli and rice

20 – 25 mins • Veggie

8



Broccoli



Rice



Onion



Garlic



Scallion



Korma Curry Paste



Tomato Paste



Stock



Tofu



Coconut Milk



North Indian Style
Spice Mix



Tofu

Pantry Items: Sugar, Water, Salt, Pepper, Oil



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Before you start

Our fruit, veg and herbs need a wash before you use them! We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Baking sheet with baking paper, grater, pot with lid

Ingredients

	2P	4P
Broccoli	1 unit	1 unit
Rice	150 g	300 g
Onion	1 unit	2 units
Garlic	2 units	4 units
Scallion	2 units	4 units
Korma Curry Paste	1 sachet	2 sachets
Tomato Paste	1 tin	2 tins
Stock	1 sachet	2 sachets
Tofu	180 g	360 g
Coconut Milk	1 pack	2 packs
North Indian Style Spice Mix	2 sachets	4 sachets
Tofu	360 g	720 g

Nutrition

for uncooked ingredient	Per 100g	Per 100g
Energy (kJ/kcal)	605 kJ / 145 kcal	606 KJ / 145 kcal
Fat (g)	6 g	6.4 g
Sat. Fat (g)	3.2 g	2.9 g
Carbohydrate (g)	17.5 g	15.2 g
Sugars (g)	3.3 g	2.9 g
Protein (g)	5.8 g	7.1 g
Salt (g)	0.5 g	0.4 g

See site or app for detailed nutritional info.

Allergens

For allergen information please refer to the website or individual ingredient labels.

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Cook the Rice

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Pour 300ml cold **salted water** (per 2P) into a medium pot with a tight-fitting lid.
- Stir in the **rice** and bring to the boil.
- Once boiling, lower the heat to medium, cover and cook for 10 mins. Remove from the heat.
- Keep covered for 10 mins or until ready to serve (the **rice** will continue to cook in its own steam).



Fry the Tofu

- Place a pan over high heat with a good glug of **oil**.
- Toss the **tofu** with **half** the **North Indian spice, salt, pepper** and a drizzle of **oil**.
- Once hot, fry the **tofu** until slightly crispy, 6-8 mins.
- Shift frequently to ensure it doesn't burn. Season with **salt** and **pepper**.
- Transfer to a bowl and return the pan to medium-high heat with a drizzle of **oil**.



Roast the Broccoli

- Trim the tip of the **broccoli**. Cut head into small florets and stem into 2cm pieces.
- Pop the **broccoli** onto a lined baking tray.
- Drizzle with **oil**, season with **pepper** then toss to coat.
- Spread out in a single layer and roast on the top shelf of your oven until edges are slightly charred, 10-15 mins.



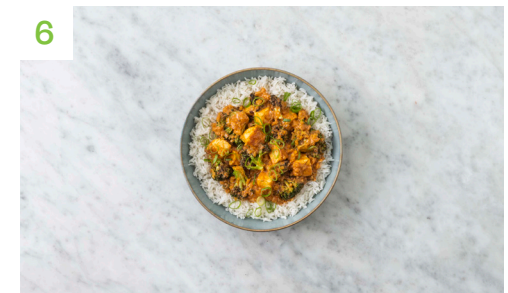
Simmer Your Sauce

- Add the **onion** to the pan and cook until softened, 4-5 mins.
- Stir in the **garlic, korma paste, tomato paste** and remaining **North Indian spice mix**. Cook, stirring, until fragrant, 1 min.
- Add 50ml **water** (per 2P) and ½ tsp **sugar** (per 2P) then stir in the **stock**.
- Bring to the boil and simmer until reduced by one-third, 4-5 mins.
- Stir in the **coconut milk, the broccoli** and the **tofu** and cook until piping hot, 1-2 mins.



Get Prepped

- Meanwhile, drain the **tofu** and chop into 2cm cubes. Pat dry with kitchen paper.
- Halve, peel and chop the **onion** into small pieces.
- Peel and grate the **garlic** (or use a garlic press).
- Trim and thinly slice the **scallion**.
- Stir the **coconut milk** (or shake the packet) to dissolve any lumps.



Finish and Serve

- Taste the curry and add more **salt, pepper** or **sugar** if you feel it needs it.
- Loosen with a splash of **water** if it's thickened too much.
- Fluff up the **rice** with a fork then spoon into bowls.
- Top with the **tofu** curry and a sprinkling of **scallion**.

Enjoy !