

# Creamy Coconut Tofu Curry

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*This creamy curry is a great dinner dish, packed full of flavour and made with ginger, coconut, brown sugar and curry powder. Serve over rice or with some naan breads or poppadoms.*

## Ingredients:

450g firm tofu  
1 x 400g tin coconut milk  
2 bunches fresh spring onions  
4 plum tomatoes  
275g pak choi  
100g mushrooms  
1 yellow pepper  
4 tbsp. soy sauce  
1/2 tsp. brown sugar  
1 1/2 tsp. curry powder  
1 tsp. minced ginger  
2 tsp. minced red chilli  
Small handful freshly chopped basil leaves  
Salt and pepper to taste

## Directions:

1. Chop the tofu into cubes. Remove the white parts of the spring onions and thinly slice the rest of the flesh. Thinly slice the mushrooms. Finely chop the pak choi. Dice the tomatoes. Slice the pepper in half, remove the seeds and pith and dice the flesh.
2. In a large saucepan, combine coconut milk, 3 tbsp. soy sauce, brown sugar, curry powder, ginger and chilli. Stir well and bring to the boil.
3. Add the tofu, tomatoes, yellow pepper, mushrooms and most of the spring onions. Cover and simmer for 5 minutes.
4. Add the pak choi and basil and season with salt and pepper and the rest of the soy. Simmer until the veg and tofu are tender.

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