



# CURRY WITH PAK SOI AND TOFU

## INGREDIENTS

- 300 grams of brown rice
- 4 tablespoons of sunflower oil
- 1 tablespoons of curry powder
- 2 tablespoons of turmeric powder
- 400 ml of coconut milk
- 180 grams of tofu in cubes
- 1 broccoli, into florets
- 1 pak soi or ½ Chinese cabbage in strips
- 2 spring onion, in oblique rings

## DIRECTIONS

Cook the rice.

Heat 2 tablespoons of oil and fry the curry powder and turmeric powder for 1 minute in it.

Add the coconut milk and let it simmer for 5 minutes.

Heat the rest of the oil at high heat in another pan and fry the tofu in it for ca. 4 minutes crunchy and golden all around.

Take out the pan and let it drain on kitchen paper.

Add the broccoli and pak soi to the curry and cook these for 5 minutes.

Serve the rice in the bowls and serve the curry and the crunchy tofu next to it or at it.

Sprinkle with the spring onions and serve direct.

MAIN DISH

4 PERSONS

TIME: 40 MINUTES

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