



Tofu Satay

NIBBLEDISH CONTRIBUTOR

Ingredients

Marinade:

- 1/2 cup coconut milk
- 1 tablespoon worcestershire sauce
- 2 teaspoons red curry paste
- 1 teaspoon sugar
- 1 tablespoon chopped cilantro
- 1/2 teaspoon ground turmeric
- Salt and freshly ground black pepper

- 1 package tofu, drained, squeezed and cubed
- a few mushrooms, sliced
- 1/2 red pepper, julienned
- 1/2 cup snow peas
- 1 tbs minced shallots
- 1/2 tbs minced ginger

Peanut Sauce:

- 1 cup coconut milk
- 1-3 tablespoons red curry paste (3 tbs makes it crazy spicy)
- 1/2 cup chunky peanut butter
- 1/2 cup veggie broth
- 1/4 cup sugar
- 2 tablespoons fresh lime juice
- 1 teaspoon salt

Cucumber Relish:

- 1 medium cucumber, peeled and diced
- 1 tbs shallot, minced
- 1/3 cup white wine vinegar

2 teaspoons sugar
1 teaspoon salt
Cilantro leaves, for garnish

Instructions

In a bowl, combine all the marinade ingredients. Mix in the tofu cubes and marinate for an hour.

Meanwhile, prepare the sauce: Bring the coconut milk to a simmer in a small saucepan. Whisk in curry paste until dissolved, about 1 to 2 minutes. Whisk in peanut butter, broth and sugar, reduce heat and cook until smooth, stirring constantly, about 5 minutes. Remove from heat and add lime juice and salt. Set aside to cool to room temperature.

Prepare relish: Place cucumber and shallots in a small bowl. Heat the vinegar, sugar and salt in a small saucepan, stirring, until mixture reaches a boil and sugar is dissolved, about 3 minutes. Remove from the heat, cool to room temperature, and then pour over cucumber mixture. Garnish with cilantro leaves and set aside.

Fry tofu in 1 tbs canola oil until brown on all sides. In a separate pan, cook veggies in 1 tsp olive oil just until hot.