



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.