

Coconut Curry Sauce with Tofu and Cashews

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Japanese curry has a sweeter flavor than Anglo-Indian version; the sweetness comes from star anise, and works especially well with coconut milk.

(serves 6 with rice or noodles)

- 600 grams tofu (about 1 1/2 standard packages of firm tofu), cut into cubes
- Olive oil for drizzling
- Salt to taste
- 1/4 cup vegetable oil
- 1 medium onion, chopped
- 1 Anaheim chili chopped fine
- 6 cloves garlic, minced
- 1 Tbs. fresh ginger, minced
- 1 tbs. Whole Spice Japanese Curry
- 2 medium carrots, chopped
- 3/4 tsp. salt
- 1 Tbs. brown sugar
- 1 can coconut milk,
- 1 bunch fresh cilantro, chopped
- 1/2 cup roasted, unsalted cashews
- Black pepper to taste

Directions

1. Place the tofu cubes in a baking pan, drizzle with olive oil and season with salt. Bake at 350 for 30 minutes until the cubes are crispy brown.
2. Remove from oven and set aside.
3. In a nonstick pan, heat up the vegetable oil.
4. Add onion and chili and sauté until onion is slightly browned.
5. Add minced garlic and sauté until fragrant.
6. Add Japanese Curry and mix it in gently.
7. Add carrots, salt and sugar and mix well.
8. Add coconut milk.
9. Let the sauce cook over medium heat until thickened, about 15 minutes.
10. Add cilantro, cashews and a touch of black pepper.
11. Serve hot over rice or rice noodles.