



# curry tofu & radish chips



going home to roost

## curry tofu

### Ingredients

- \* 1 container extra-firm tofu (drained)
- \* 8 plum tomatoes, halved
- \* 2 cups fresh spinach
- \* 1 small onion, diced
- \* 1 cup snow peas, halved
- \* 1 can lite coconut milk
- \* 4 tbs extra virgin olive oil
- \* 1 tbs curry powder
- \* 4 minced garlic cloves
- \* salt & pepper
- \* cooked white rice

### Directions

\* cut tofu lengthwise three times and once down the middle (you should have 6 equal squares). Then cut each square diagonally to create 12 triangles. Place triangles between two towels and weight it from the top (a baking dish works well) to drain the water from the tofu (10-15 minutes).

\* Heat 1 tbs of olive oil over med-high heat in a large skillet. Add drained tofu and cook, turning once, until golden brown (~10 minutes). Remove tofu, add the remaining olive oil, onions, peas &, curry powder.

### Directions (con't)

Cook, stirring often until onion becomes translucent (~5 mins). Add the garlic and cook for another minute.

\* Reduce heat to medium. Add the coconut milk, tomatoes, and spinach. Return tofu to the pan and simmer 5-6 minutes. Serve with rice & *enjoy!*

## radish chips

### Ingredients

- \* 16 oz early radishes
- \* 2 tbs extra virgin olive oil
- \* 1/2 tsp garlic salt
- \* 1 tsp paprika
- \* pinch of red pepper flakes
- \* salt & pepper to taste

### Directions

\* Wash radishes and slice into 1/4" slices. In a bowl, toss with the olive oil, garlic salt, paprika, red pepper flakes, salt & pepper.

\* Arrange in a single layer on a baking sheet and bake at 425° for 20-30 minutes or until golden brown and crispy. *enjoy!*