Alexandra's Indian Tofu

Ingredient	Quantity	Instruction
blocks of firm tofu	2	pressed, then cut into 1" cubes
unrefined coconut oil	1 TBLSP	melted
whole milk Greek yogurt	2 TBLSP	
corn starch	2 TBLSP	
garam masala spice mix	1 tsp	
dried turmeric	1 tsp	
ground cumin	1 tsp	
salt	1 tsp	
minced ginger	1 tsp	
minced garlic	1 tsp	

- Place the blocks of tofu in between two cutting boards, and place a weight, like a water kettle, on the top cutting board. Let the tofu expel water for 30 minutes.
- Preheat the oven to 400 deg F.
- In a large bowl, whisk together ingredients from oil to garlic, then using a large spoon, gently toss the tofu together with the other ingredients.
- Pour the tofu mixture into a rimmed cookie sheet, and bake for 20 mins.

Ingredient	Quantity	Instruction
butter	2 TBLSP	
UNrefined coconut oil	2 TBLSP	
minced ginger	1 tsp	
minced garlic	1 tsp	
minced onion	1 medium onion	
garam masala spice mix	1 tsp	
ground coriander	1 tsp	
ground cumin	1 tsp	
serrano pepper	1 medium	thinly sliced
sugar	1 tsp	
salt	1 tsp	
tomato paste	1 TBLSP	
crushed tomatoes	one 15-oz can	
UNsweetened coconut cream	1/3 cup	

- Meanwhile, in a large pot, melt the butter & oil, then sauté the ginger, garlic, & onion for 5 minutes over medium heat or until onions are translucent.
- Reduce heat to low, add ingredients from garam masala to coconut cream, and cook another 10 minutes over low heat.
- Carefully pour into a blender and blend until smooth.
- Pour the smooth sauce back into the large pot, gently stir in the baked tofu mixture, and cook another 5 minutes over low heat.
- Serve with rice. Optionally top with chopped parsley or cilantro.

Veggie