

Red Curry with Tofu and Sugar Peas



Ingredients

- 500 g Extra-firm tofu, cut into triangles
- 5 dl Sugar peas, washed and trimmed
- 1 Red bell pepper, thinly sliced
- 1 Onion, thinly sliced
- 6 Kaffir lime leaves
- 2 tbsp. Red curry paste
- 1 can Coconut milk
- 2 dl Water or vegetable broth
- 2 tbsp. Oil for frying
- 1 tbsp. Palm sugar
- Soy sauce
- Fish sauce
- Lime juice
- Sweet basil



Tofu



Red Curry Paste



Kaffir Lime Leaves

Method

Heat peanut oil in large wok over medium heat. Add tofu and cook for 5 minutes on each side. Place tofu on a plate lined with paper towels to soak up excess oil.

Heat the wok and Add the red curry paste and fry for 1 minute. Add sugar peas, onion, bell pepper, Coconut milk, water and lime leaves.

Add tofu and turn the heat down to medium low. Cover with lid, and let it simmer for 10 minutes.

Stir in the sugar peas and bell peppers, and simmer for 3 minutes.

Add basil and season with sugar, soy sauce, fish sauce and lime juice.

Served with rice.



Sugar Peas



Sweet Basil

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