

Madagascar Tofu



Ingredients

- 2 lbs Diced Tofu
- ½ Cup Coconut Milk
- 1 Tbsp Curry Powder
- 1 tsp Thyme
- 1 tsp Cumin
- 1 tsp Nutmeg
- 1 tsp Ground Ginger
- 1 tsp Cinnamon
- 2 Tbsp Minced Garlic
- 1 Tbsp Veggie oil
- ½ Cup Diced Onion
- 1 Cup Diced Tomato
- 1 Tbsp Butter
- 1 Bay Leaf

Instructions

1. Make sure to wash your hands before you begin.
2. Combine dry spices together.
3. Combine spices with garlic and use this mixture to marinate tofu in the refrigerator.
4. Heat oil in a large skillet and cook onions until translucent. Add marinated tofu, diced tomatoes, butter, and coconut milk.
5. Bring mixture to a boil and then reduce to medium heat and simmer until sauce thickens, approximately 15-20 minutes.