## ALSIMPLE

FOOD / RECIPES

## Thai Spiced Tofu

January 2004

## INGREDIENTS

8	ounces firm tofu, cut into four 1/2-inch slices
3	tablespoons Thai red curry paste (found in the Asian section of most supermarkets)
3	tablespoons sugar
2	tablespoons fish sauce (or tamari, for vegetarians who don't eat fish)
1/2	pound green beans
1/2	cup vegetable broth
1	tablespoon peanut oil

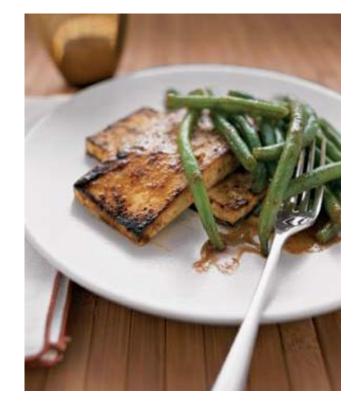
## DIRECTIONS

**1.** Place the tofu between layers of paper towels and weigh them down with a heavy skillet to remove excess water. Set aside to drain for 10 minutes.

**2.** Combine the curry paste, sugar, and fish sauce; put half this sauce in a resealable plastic bag. Add the tofu, seal, and set aside for 15 minutes.

**3.** In a saucepan, combine the green beans, broth, oil, and the remaining curry. Simmer until the beans are tender, about 5 minutes. Cover to keep warm.

**4.** Lightly coat a nonstick skillet with vegetable cooking spray and place it over medium heat. When hot, add the tofu and cook until golden, about 4 minutes per side. Transfer to a dinner plate and cover. Serve with the green beans.



By Jane Kirby