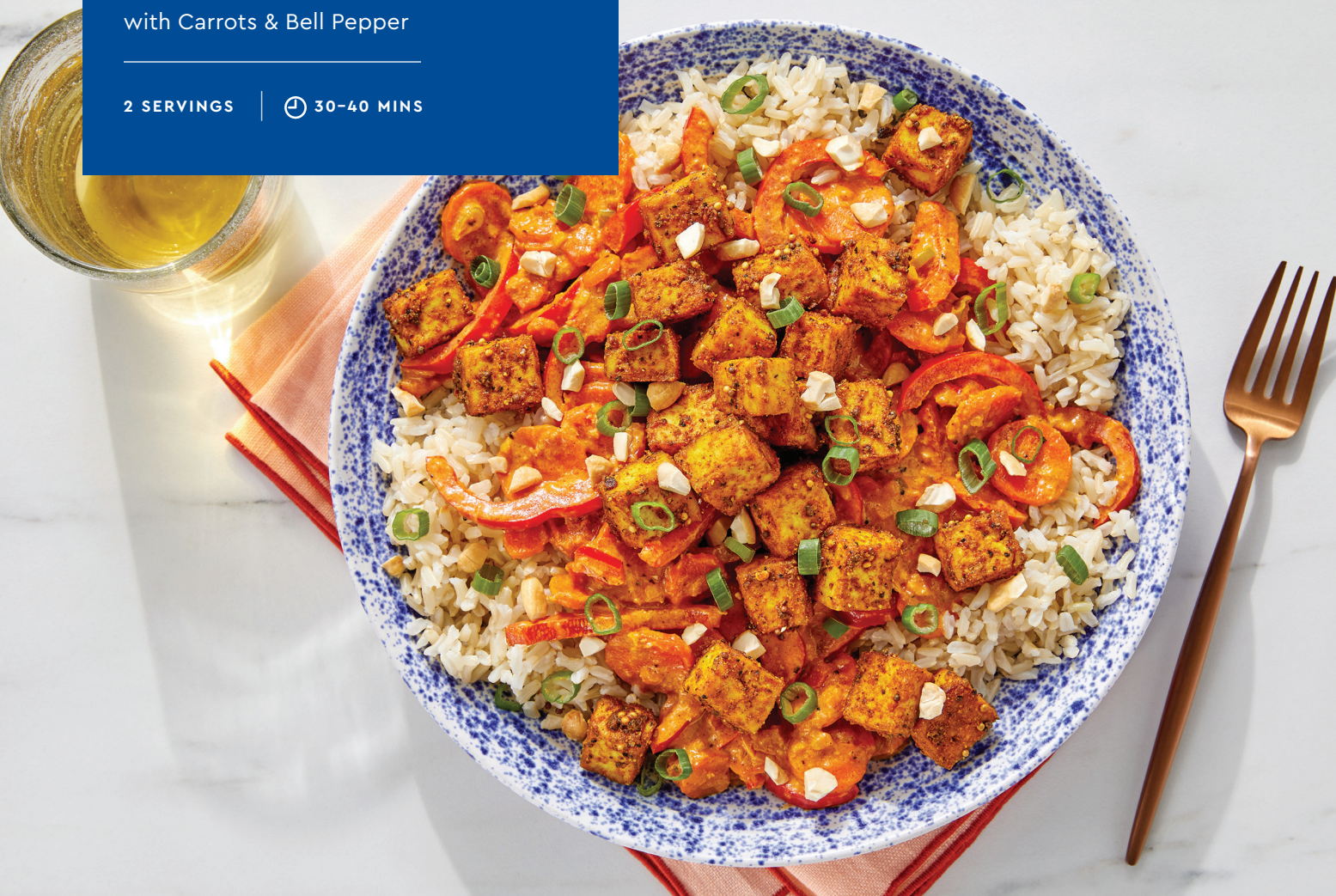


Baked Tofu & Creamy Cashew Korma

with Carrots & Bell Pepper

2 SERVINGS | 30-40 MINS

 **Blue Apron**
blueapron.com




 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

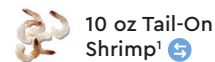
Ingredients


Customized ingredients



14 oz Firm Tofu 

SWAPPED FOR:



10 oz Tail-On Shrimp¹ 



2 tsp Vadouvan Curry Powder



1/2 cup Brown Rice



6 oz Carrots



2 Scallions



1/4 cup Cream



1 Bell Pepper



1 piece Ginger



1/2 cup Coconut Cashew Korma Sauce



3 Tbsps Roasted Cashews



Serve with Blue Apron wine that has this symbol blueapron.com/wine

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¹. peeled & deveined

*Ingredients may be replaced and quantities may vary.

1 Drain, press & dice the tofu

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Drain the **tofu**, then place on a paper towel-lined plate. Place several layers of paper towels on top, then place a separate heavy-bottomed pot (or pan) on top of the paper towels. Set aside to release the excess liquid at least 10 minutes.
- Transfer the **pressed tofu** to a cutting board; medium dice.



↩ CUSTOMIZED STEP 1 If you chose Shrimp

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.

2 Prepare the ingredients

- Wash and dry the fresh produce.
- Peel the **carrots**; halve lengthwise, then thinly slice crosswise.
- Cut off and discard the stem of the **pepper**. Quarter lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Thinly slice the **scallions**, separating the white bottoms and the hollow green tops.
- Peel the **ginger**; finely chop to get 2 teaspoons (you may have extra).
- Roughly chop the **cashews**.



3 Bake the tofu

- Line a sheet pan with foil; lightly oil the foil.
- Transfer the **diced tofu** to the foil. Drizzle with **olive oil** and season with salt, pepper, and the **curry powder**; gently toss to coat. Arrange in an even layer.
- Bake 19 to 21 minutes, or until browned and slightly crispy.
- Remove from the oven.



↩ SKIP STEP 3 If you chose Shrimp

4 Cook the rice

- Add the **rice** to the pot of boiling water and cook, uncovered, 17 to 19 minutes, or until tender.
- Turn off the heat. Drain thoroughly and return to the pot.



5 Start the curry

- Meanwhile, in a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced carrots** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **sliced pepper, sliced white bottoms of the scallions, and chopped ginger**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until softened.



↩ CUSTOMIZED STEP 5 If you chose Shrimp

- Meanwhile, pat the **shrimp** dry with paper towels (remove the tails, if desired). Place in a bowl; season with salt, pepper, and enough of the **curry powder** to coat (you may have extra).
- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced carrots** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **seasoned shrimp, sliced pepper, sliced white bottoms of the scallions, and chopped ginger**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until the vegetables are softened and the shrimp are slightly opaque.

6 Finish the curry & serve your dish

- To the pan, add the **korma sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined.
- Add the **cream**. Cook, stirring occasionally, 1 to 2 minutes, or until combined and slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **cooked rice** topped with the **finished shrimp curry** and **baked tofu**. Garnish with the **sliced green tops of the scallions** and **chopped cashews**. Enjoy!



↩ CUSTOMIZED STEP 6 If you chose Shrimp

- To the pan, add the **korma sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined.
- Add the **cream**. Cook, stirring occasionally, 1 to 2 minutes, or until combined and slightly thickened and the shrimp are opaque and cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **cooked rice** topped with the **finished shrimp curry**. Garnish with the **sliced green tops of the scallions** and **chopped cashews**. Enjoy!