

Baked Tofu & Creamy Tomato Curry

with Brown Rice & Cashews

2 SERVINGS

30-40 MINS

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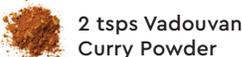
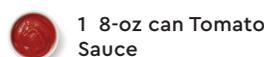
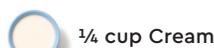
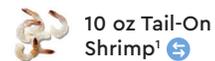
 Serve with Blue Apron wine that has this symbol blueapron.com/wine

Ingredients

Customized ingredients



SWAPPED FOR:



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1. peeled & deveined

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Drain, press & dice the tofu

- Place an oven rack in the center of the oven; preheat to 450°F.
- Drain the **tofu**, then place on a paper towel-lined plate. Place several layers of paper towels on top, then place a 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.

↻ SKIP STEP 1 If you chose Shrimp

2 Prepare the ingredients

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Peel the **carrots**; halve lengthwise, then thinly slice crosswise.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice lengthwise.
- 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 Cook the vegetables

- In a medium pan (nonstick, if you have one), heat a drizzle 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. Place in a bowl; season with salt, pepper, and the **curry powder**. Toss to coat.
- 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 peppers, 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 Make the curry & serve your dish

- To the pan, add the **tomato sauce** (carefully, as the liquid may splatter) and **tomato achaar**. 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 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 **tomato sauce** (carefully, as the liquid may splatter) and **tomato achaar**. 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 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!

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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