

Coconut curry with Tofu

Number of People 50

Tofu	10 lbs
Canola Oil	¾ cups
Cauliflower	6 lbs
Zucchini	7 lbs
Carrots	2 ½ lbs
Onions	5 cups
Red Bell Peppers	4 lbs
Green Beans	3 ¼ lbs
Fresh Cilantro	3 ¼ Tbsp
Fresh Ginger (grated)	3 ¼ Tbsp
Red Curry Paste	3 jars
Coconut Milk	1 can
Water	4 cups
Tamari	2 cups
Sugar	1 ¼ Tbsp
Salt	To taste

The day before:

1. Over a sink, use scissors to open tofu packages. Drain and rinse the tofu blocks in a large colander.
2. Cut tofu into 1 inch cubes. Put the tofu cubes in shallow hotel pans.
3. Cut veggies: cauliflower, bell peppers and zucchini into bite-sized pieces (one inch cubes or smaller); carrots into thin slices (use the robot-coup). Veggie ingredient weights are Lbs after prepping.
4. Cut onions into small bits by hand or by the veggie punch.

The day of:

Start at 6.30AM or earlier!

1. Toss the tofu pieces in canola oil. Spread evenly on sheet pans and bake 20 min at 375F.
2. Remove from oven and turn tofu to expose uncooked side.
3. Cook for the remaining 15 minutes or until golden

Directions:

1. At 9:00AM, preheat the oven to 375F.
2. Sauté onion on medium heat in oil until it begins to brown.
3. Add Red Curry Paste and coconut milk. Mix thoroughly to dissolve curry paste.

4. Add tamari, water, sugar and ginger. Bring the mixture to a slow boil and simmer for a few minutes.
5. Add cauliflower, carrots, zucchini, bell peppers and green beans into hotel pans.
6. Add the tofu to the vegetable mix and pour coconut sauce over everything. Stir to make sure everything is coated.
7. Place covered into a 325F oven by 9:45AM. Gently stir the contents every 20minutes, trying not to break the tofu.
8. Garnish with chopped fresh cilantro prior serving.