

# THAI RED VEGAN CURRY

## INGREDIENTS

- 1 package of organic firm tofu
- 1 leek
- 5 cm of ginger
- 1 red bell pepper
- broccoli or cauliflower florets
- 1 sweet potato
- 2 Tbsp coconut oil
- 1 portion of homemade frozen thai red curry paste
- 1 coconut milk can
- spring onion, fresh cilantro

## PREPARATION

1. Prepare all the ingredients.
2. Heat a pan with a few drops of olive or sesame oil. Cut the tofu in cubes and fry from each side. Set aside.
3. Heat another pan with coconut oil, add leeks and ginger and stir frequently. Then add red bell pepper and curry paste.
4. When the paste melts down, add sweet potato cut in chunks and broccoli florets. Pour the coconut milk over and let it simmer until all the veg is nice and soft.
5. Remove from the stove, add the fried tofu and let it sit for a few moments. Serve with white rice, spring onion and fresh cilantro on the top.