

Thai Green Curry with Tofu

A flavorful and aromatic Thai green curry made with tofu, vegetables, and a homemade green curry paste.



Main Dish

Thai

30 min

Total time

Easy

Difficulty

400

kcal / serving

Ingredients

- Ingredients for 1 person:
- 100g firm tofu, cubed
- 1 tablespoon vegetable oil
- 1/2 cup coconut milk
- 1/2 cup vegetable broth
- 1/2 cup mixed vegetables (such as bell peppers, broccoli, and carrots)
- 2 tablespoons Thai green curry paste
- 1 tablespoon soy sauce
- 1 tablespoon brown sugar
- Fresh basil leaves for garnish
- Cooked rice for serving

Steps

- 1 Heat the vegetable oil in a pan over medium heat. Add the tofu cubes and cook until golden brown. Remove from the pan and set aside.
- 2 In the same pan, add the Thai green curry paste and cook for 1-2 minutes until fragrant.
- 3 Add the coconut milk, vegetable broth, soy sauce, and brown sugar. Stir well to combine.
- 4 Add the mixed vegetables and cooked tofu. Simmer for 5-7 minutes until the vegetables are tender.
- 5 Serve the Thai green curry over cooked rice and garnish with fresh basil leaves.