



## **Red Thai Curry with Tofu Croutons**

**\*Vegan & Gluten Free\***

*By Chef Lori Didyk-Mindorff*

### Ingredients:

- 2 packages tofu, diced small
- 3 tbsp olive oil
- Salt & pepper
- Dice tofu and toss in bowl with salt & pepper. Heat oil & fry tofu, until golden brown, 5-10 minutes.
- 8 tbsp coconut oil
- 8 tbsp Red Thai curry paste
- 4 large onions diced
- 12 garlic cloves minced (4 tbsp minced garlic)
- 12 zucchini, diced
- 4 red peppers, diced
- 8 cups vegetable stock
- 4 cans diced tomatoes
- 4 cans coconut milk
- \*1 bunch cilantro

### Instructions:

- Cook coconut oil and curry paste in pot for about 1 minute. Add onions and garlic, sauté for 4-5 minutes. Add zucchini & red pepper, cook another 5 minutes.
- Add broth, tomatoes and coconut milk. Bring to boil, and then simmer for 20-25 minutes, until vegetables are cooked.
- Season with salt & pepper.