Tofu Makhani (Indian Butter Tofu)

40 minutes

Recipe by Sarah Copeland

Ingredients

1 lemon
Tofu marinade (1 tbsp ground turmeric, 1 tbsp ground cumin)
1 package firm tofu
2 yellow onions
30 grams ginger
4-5 cloves garlic
Butter or oil (6 tbsp)

1 (28 oz) can tomatoes
3 green onions
1 small bunch cilantro
1 can coconut milk
Spices (1tsp paprika, 1tsp turmeric, 1 tsp chili powder, 1 cinnamon stick)
1 1/2 cups basmati rice

Instructions

1. In a large bowl, whisk together juice of 1/2 the lemon, and tofu marinade spices (1 tbsp ground cumin and 1 tbsp turmeric), along with 1 tbsp of water to make a thin paste. Drain and pat dry the tofu then cut into 1" cubes. Add it to the marinade, stirring gently to coat. Set aside.

2. Peel and dice onions, finely mince garlic and ginger. Thinly slice green onions, wash and chop cilantro and set aside for garnish.

3. Add 6 tbsp of butter (or oil) to a large pot and heat over medium. Add onions and cook for 5 minutes. Lower heat and add ginger, garlic and spices. Cook for 30 seconds then add the tomatoes and their juices and 1/4 tsp salt. Simmer fro 10 minutes, remove cinnamon stick and blend (immersion blender or countertop blender). Return to pot with cinnnamon stick and heat over medium low.

4. Gently stir in tofu and coconut milk and simmer for 5 to 10 minutes.

5. Meanwhile, rinse rice unitl water runs clear, add 2 1/4 cups of water, 1/4 tsp salt, a glug of oil and bring to a boil. Reduce to low, cover and cook for 10 minutes. Remove from heat but leave covered for 5 minutes. Remove cover, fluff with a fork.

6. Portion rice onto plates, add a ladle of tofu with plenty of sauce and top with cilantro and green onions.