

# Vegetarian Green Curry over Brown Rice

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SERVES 4

ACTIVE TIME about 35-40 minutes

## INGREDIENTS

1 block of extra firm tofu  
2 T olive oil, divided  
1 small yellow onion, sliced  
1 green pepper, seeded and sliced  
1 can of 13.5 oz full fat coconut milk  
1/2 C chicken or vegetable broth  
1 T green curry paste  
1 t fish sauce (sub vegan fish sauce if desired)  
Salt & pepper to taste  
Fresh cilantro to garnish  
1 1/2 C uncooked brown rice

## PREPARATION

Wrap the block of tofu in a paper towel and press between two plates with a heavy weight on top for up to 2 hours.

Heat 1 T of oil in a pan over medium high heat

Add the onion and pepper and sauté for 10 minutes until just partially cooked. Remove from the pan.

Slice tofu into 1/4 inch strips and add to the pan with remaining 1 T of oil. Sauté on high heat until browned.

Add the onion and pepper back to the pan and add the coconut milk, stock, green curry paste and fish sauce. Stir to combine and lower heat to simmer gently for 20 minutes.

Meanwhile, cook brown rice according to package directions.

Taste curry and adjust seasoning with salt and pepper.

To serve, spoon cooked rice into bowls and scoop curry on top. Garnish with fresh cilantro.

## Wine Pairing

RD Winery Fifth Moon Red Blend

### ORDER WINE

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Napa, CA 94558

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[hello@rdwinery.com](mailto:hello@rdwinery.com)