

# Tofu and Vegetable Korma with Naan Bread

SERVING  
4 people

COOK TIME  
45 min



## Ingredients

300g firm tofu  
2 tbsp peanut oil  
150g korma paste  
1 tbsp finely minced ginger  
400mL can coconut milk  
¼ cup cream  
1 tsp sugar  
1 Simply Salads Stir Fry Vegetables  
2 cups steamed white rice

## NAAN BREAD

1 ¾ cups self-rising flour  
¾ plain yoghurt  
1 tbsp olive oil  
1 clove garlic, minced  
½ tsp salt

## Method

Dice tofu into large cubes. Heat one tablespoon of oil in a frypan over medium heat. Fry tofu on each side until golden – approximately three minutes. Set aside.

Heat remaining tablespoon of oil. Add ginger and korma paste. Fry for 3-5 minutes until paste deepens in colour and becomes fragrant.

Add coconut milk, cream and sugar and stir. Bring to the boil before reducing to a simmer. Simmer for 15 minutes until thickened slightly. Add fried tofu and stir fry vegetables. Continue to cook for a further five minutes.

To make naan, add flour and yoghurt to the bowl of a stand mixer with dough hook attached. Turn on to knead setting and run for 5-7 minutes until dough comes together in a smooth lump.

Remove from mixer and divide into four even balls. Using a rolling pin, roll each ball into an oval shape, about one centimetre thick. Meanwhile, stir together olive oil, garlic and salt.

Heat a grill pan over high heat. Add naan bread straight on to the hot grill. Leave to cook for 3-4 minutes before flipping over. Naan should have grill marks, and spots of golden brown. Brush cooked side with garlic olive oil mix.

Leave second side to cook for 2-3 minutes before removing bread from heat. Brush freshly cooked side with garlic olive oil. Repeat process with remaining dough.

To serve, distribute rice among bowls, ladle in tofu and vegetable korma. Slice naan breads in half for dipping into curry.