

Thai Tofu Curry

Yield: 4 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/eggplant-tofu-indian-recipe>

Ingredients:

- 2 tablespoons oil
- 6 teaspoons Thai Kitchen Red Curry Paste
- 2 cans coconut milk
- 1/2 Japanese eggplant diced into large chunks
- 1 white onion large, diced into large chunks
- 15 ounces baby corn rinsed and drained
- 1 bell pepper large, or capsicum cut into large chunks-any color is fine
- 14 ounces firm tofu drained and cut into cubes
- 4 tablespoons soy sauce depending on your taste
- 1 lime
- 4 teaspoons Sriracha hot sauce depending on your spice preference
- 2 tablespoons tamarind paste

Nutrition:

1. Calories: 750 calories
2. Carbohydrate: 34 grams
3. Fat: 64 grams
4. Fiber: 12 grams
5. Protein: 24 grams
6. SaturatedFat: 43 grams
7. Sodium: 1270 milligrams
8. Sugar: 13 grams

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