

Palak Tofu

Swick

Serves 1 | Active Time: 45 minutes | Total Time: 45 minutes

Step 1: Preparing the Spinach

- 2 lb / 1 kg spinach

Trim off the roots, if intact. Simmer the spinach for 1 min or until soft. Put the spinach into a blender bowl and blend until smooth. Alternatively, the spinach can be lightly blended to retain some coarseness or it can be finely hand-chopped for more texture.

Step 2: Building the Flavor Base

- 1 tbsp vegetable oil
- 1 each cinnamon stick, about 2"
- 7 each cloves
- 4 each cardamom
- 1/2 tsp cumin seeds
- 8 oz / 225 g onion, small dice
- salt, to taste
- 1/4 tsp turmeric powder
- 2 tsp ginger paste
- 2 tsp garlic paste
- 8 oz tomato, medium dice
- 1 tsp coriander, ground
- 1 tsp cumin, ground
- 1/2 tsp red hot chile powder
- 1 each green Thai or serrano chile, minced
- 1 tsp dried fenugreek leaves

Heat the oil in a pan over medium heat. Add the whole spices: cinnamon stick, cloves, cardamom, and cumin seeds. Fry until aromatic and stir to avoid burning.

Add onions and a pinch of salt. Lower the heat and cook until the onions are soft and golden brown.

Stir in turmeric, ginger paste, and garlic paste. Add the tomatoes and cook until soft.

Add the ground coriander, ground cumin, red chile powder, green chile, and fenugreek leaves (crush the leaves between your palms as you add it). Cook until aromatic.

Step 3: Finishing the Dish

- 16 oz / 450 g medium tofu, large dice
- 3 tbsp cashew cream or yogurt (optional)

Add the spinach purée and cook until oil droplets are visible on the surface.

Add the tofu to the sauce and simmer until heated through.

Stir in the cashew cream or yogurt, if desired.

Adjust the seasoning with salt.

Serve and enjoy!