

THAI CURRIED NOODLES WITH BROCCOLI AND TOFU

2 tsp vegetable oil
1/4 cup finely chopped cilantro stems, plus 1/4 cup for garnish
1 tsp curry powder
1 15 oz. can light coconut milk
2 tsp light brown sugar
5 oz. dry fettuccine
6 lime wedges, for garnish
2 large shallots, chopped (1 cup)
2 Tbsp. yellow or red Thai curry paste
1 tsp ground turmeric
1/4 cup low-sodium vegetable broth
1 12 oz. pkg. firm tofu, drained and cut into 1/2-inch cubes
5 cups broccoli florets

Heat oil in medium pot over medium-high heat.

Sauté shallots in oil for 2 minutes.

Add cilantro stems, curry paste, curry powder, and turmeric – cook for 1 minute.

Stir in coconut milk, broth, and brown sugar, and bring to a simmer.

Reduce heat to medium, and cook 5 minutes.

Stir in tofu.

Simmer 10 minutes.

Cook fettuccine in large pot of boiling salted water according to package directions.

Add broccoli to pot for last 2 minutes of cooking time.

Drain, and add to tofu-curry mixture.

Mix well.

Garnish and serve with lime wedges and chopped cilantro.

People asked for this recipe when I made it for one of our fellowship meals at church.