



Mango Chutney Tofu Curry with Basmati Rice



Ingredients:

- 1/2 cup Rhonda's Spicy Mango Chutney
- One cup Basmati rice, rinsed
- One cup coconut milk
- One block (14 oz) firm tofu, pressed and cubed
- One onion, finely chopped
- Two cloves garlic, minced
- 1-inch piece of ginger, grated
- One tablespoon curry powder
- One tablespoon coconut oil (or olive oil)

Method:

- Cook the rice according to package instructions, then set aside.
- In a large pan, heat the coconut oil over medium heat. Add the chopped onion, garlic, and ginger, and sauté until the onions are soft and translucent.
- Stir in the curry powder, cooking for another minute to release the spices' aroma.
- Add the cubed tofu to the pan and cook until lightly browned on all sides. Pour in the coconut milk and mango chutney, stirring to combine.
- Simmer the curry for 10-15 minutes until the sauce thickens. Serve the curry over the rice.