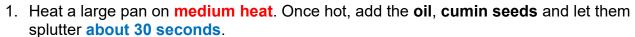# Vegan Palak Tofu
Serves 4

- 230 g tofu , extra firm, pat dry with paper towels and cut into cubes
- 10 cashews
- 2 T canola oil
- ½ tsp cumin seeds
- 1 green chili pepper, adjust to taste
- 5 cloves garlic, chopped
- 2.5 cm ginger, chopped
- 236 g onion, chopped
- 177 g tomato, chopped
- 280 g spinach leaves
- 120 ml water
- 59 ml coconut milk , optional

Spices
- ¼ tsp ground turmeric
- ½ tsp red chili powder (to taste)
- 1 tsp coriander powder
- 1 tsp salt
- 1 tsp garam masala (to taste)

1. Heat a large pan on **medium heat**. Once hot, add the **oil**, **cumin seeds** and let them splutter **about 30 seconds**.
2. Add chopped **green chili**, **ginger** and **garlic**. Sauté for **30 seconds to a minute** till the raw smell is gone.
3. Then add the chopped **onions**. Cook the onion for **3-4 minutes** until onions are golden in color.
4. Add the chopped **tomatoes**, **spices** and stir them in. Cover and cook till the tomatoes soften for **2-3 minutes**. Remove the lid and mix well.
5. Add the **spinach** and **water**. Mix well and cook down the spinach for **2-3 minutes**. Cover with a lid to help the spinach wilt quickly. Remove lid and stir well. **Turn off heat.**
6. Transfer the mixture to the blender, add **cashews** and blend on **medium speed** to make a coarse puree.
7. Heat the same pan on **low heat**. Pour the **spinach mixture** into the pan and give it a stir. Cover with a lid and **cook for 2-3 minutes** on **medium heat**. Then remove lid.
8. If using, add the **coconut milk** and stir it in.
9. Add in the **tofu** and gently stir. Cook on **medium-low heat** for **3-4 minutes** so the tofu softens and soaks in the flavors of the curry.
10. Transfer to a serving bowl. Serve palak tofu hot with **naan** or **rice**.