

Palak Tofu

Ingredients

- 1 block tofu, cubed
- 2 bunches spinach (palak)
- 1 onion, minced
- 1 tomato, minced
- 1" piece ginger, minced
- 4 garlic pods, finely diced
- ½ lime, optional
- Salt to taste
- 1 t cumin powder
- 1 t coriander powder
- ½ t garam masala

Method

In a pan over medium heat, add 2 T water and sauté the minced onion, garlic & ginger. Add tomato & cook for 1–2 minutes. Stir in spinach & cook for another 2 mins. Cool slightly, then blend using an immersion blender to your desired texture. Return to the pan, add spices & salt, & simmer on low. Turn off the heat, stir in lime juice & gently fold in the tofu cubes. Serve warm with roti, naan, or brown rice.

Diwali Recipe by Edible Garden Chef Shobha Swamy



ATLANTA BOTANICAL GARDEN