



Ingredients

- ✓ 1 - 2 Tbs. olive oil (or other good quality oil)
- ✓ 1 tsp. fresh ginger, minced or grated
- ✓ 4 - 6 cups spinach or Swiss chard, chopped
- ✓ 28oz. can crushed tomatoes, blended smooth
- ✓ 2 14oz - 16oz containers of extra firm tofu
- ✓ 1 - 2 tsp. curry powder
- ✓ Salt
- ✓ 1 Tbs. fresh cilantro, chopped (optional)

Notes:

- The tofu needs to be grilled, pan fried or cooked in some way to add texture and firmness (see below).

Preparation

Preheat oven to 450 degrees. Pat tofu dry, cut into small cubes and place on a cookie sheet, single layer and sprinkle each cube with 2 Tbsp. olive oil. Cook on middle rack for about 10 minutes or until bottom of cubes are browned. Switch oven to broil and cook on upper rack for about 10 minutes or until top of cubes are browned. Remove from oven, drain tofu on paper towels and set aside.

Heat oil in a medium size pot. Add ginger and sauté momentarily. Add chopped greens and cook briefly to incorporate flavors. Add $\frac{1}{4}$ tsp. salt and curry powder. Stir into greens. Add crushed tomatoes and $\frac{1}{2}$ tsp. salt (to taste). Cook down until tomatoes thicken and absorb the flavors of the spices (10-15 min.). Add tofu cubes. Cook for about 10 minutes allowing the tofu to absorb the flavor of the sauce. Add cilantro and a pinch of sugar (if desired). Stir to combine. Serve warm or hot. Goes great with a side of Basmati Rice.