

Less than 45 minutes

Serves 4

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Ingredients:

- 2 blocks (200g each) PnP extra firm plain tofu
- ½ tsp (3ml) fine salt
- Glug olive oil blend, for frying
- 2 Tbsp (30ml) butter chicken spice or korma curry spice
- 1 tsp (5ml) chilli flakes
- 1 tsp (5ml) cumin seeds
- 2-3 fresh curry leaves
- Juice (60ml) of 1 lemon

For serving:

- 4 PnP naan flatbreads, toasted
- 1 cup (250ml) Yokos coconut yoghurt
- Handful red onion, finely sliced (pickled red onions works well too)
- 1 cucumber, sliced
- Handful fresh coriander, toasted coconut flakes and lemon wedges

COOK'S NOTE:

Save time and ditch the spice, by using PnP's curried tofu instead.

Method:

1. Place tofu between two layers of kitchen paper and press down for 3 minutes to remove excess moisture - you can place something heavy on top to weigh it down, if you like.
2. Remove from kitchen paper.
3. Break tofu into rough chunks to create jagged edges.
4. Season with salt.
5. Heat oil in a non-stick pan over high heat.

6. Fry tofu for about 2-3 minutes per side or until crispy and golden all over.
7. Add butter chicken or korma spice, chilli flakes, cumin seeds, curry leaves and lemon juice. Fry for a minute, tossing tofu until well coated in spices.
8. Spread flatbreads with yoghurt and top red onion and cucumber.
9. Top with tofu and drizzle with curried oil.
10. Serve scattered with coriander, coconut flakes and lemon wedges on the side.