

Pureed Spinach with Tofu

(An adaptation of Palak Paneer)

2 packages frozen spinach, defrosted
5 cloves garlic
1 onion, thinly sliced
4 T. vegetable oil
1 lb. firm tofu, cubed, or use paneer
1-inch piece of ginger, peeled and julienned
2 serrano chiles, thinly sliced lengthwise
1-1/2 c. plain yogurt
1-1/2 t. ground cumin
1 t. salt

1) Simmer the spinach and garlic in 1/2 cup water for 20 minutes. Remove from heat and cool slightly.

2) Pour contents into a food processor and finely puree.

3) In a non-stick skillet, heat 1 tablespoon of the oil, and brown the tofu in batches until it is lightly browned on all sides.

4) In a large saucepan heat the remaining oil and add in the onion, chiles and ginger and sauté for 2 minutes.

5) Then add the yogurt, cumin and cayenne. Stir in the pureed spinach and cook on low for about 10 minutes.

6) Add the tofu and cook another 10 minutes. Season and serve. Serves 6.