



Vegan Tofu Rogan Josh with Chilli Rice

Serves 4



The Rogan Josh is a classic curry, fiercely beloved by the British public! So what better way to spice up your evening meal than by creating a mouth-watering vegan tofu Rogan Josh recipe with coriander and chilli rice. Grab a pack of Cauldron Organic Tofu and wake up your tastebuds!

Ingredients

For the marinade

- 1 pack Cauldron Organic Tofu
- 1 onion, roughly chopped
- 1 inch of ginger, grated
- 2 cloves of garlic
- 2 red chilli
- 2 tbsp tomato purée
- ½ tbsp ground cumin
- ½ tbsp ground coriander
- ½ tbsp ground turmeric
- 50ml water

For the curry

- 2 tbsp oil
- 4 cardamom pods, crushed and ground
- 1 cinnamon stick
- 2 bay leaves
- ¼ tsp salt
- ¼ tsp black pepper
- 100ml vegetable stock
- 150g passata

For the rice:

- 400g brown basmati rice, cooked
- 20g coriander
- 1 red chilli
- 1 tbsp lime juice
- ¼ tsp salt

For garnish:

- 2 tbsp vegan yoghurt
- 10g fresh coriander, chopped
- 1 red chilli, finely sliced

Method

Drain the tofu for 20 minutes by placing it in-between two chopping boards lined with a clean tea towel or kitchen roll. Put something heavy on top, e.g. food cans, to apply pressure. Once the tofu has been pressed, chop into 2.5cm cubes. Set aside.

To make the marinade for the tofu, combine all the ingredients in a food processor and pulse until smooth. Place the tofu in the marinade and transfer to the fridge for at least two hours before cooking.

To make the sauce, place a large saucepan on a high heat and add the oil. Add the tofu with all the remaining marinade and fry for 3-4 minutes.

To make the curry, add the cardamom pods, cinnamon stick, bay leaves, salt and pepper – fry for a further 2 minutes. Add the vegetable stock and passata and continue to cook on a lower heat for 10 minutes.

To make the coriander and chilli rice, place the coriander, red chilli, lime juice and salt into a small chopper or food processor. Blitz until smooth and stir into the cooked rice.

To serve, plate the rice with the curry and garnish with a drizzle of vegan yoghurt, chopped coriander and sliced red chilli.