Tofu and Broccoli Curry

Serves 50 adults

Ingredients

8 lb. firm tofu, patted dry and cut into 1-inch cubes
½-⅔ cup oil
1 ½ cups garlic, minced
1 cup ginger, minced
2 onions, diced
1/3 cup curry powder
3 tablespoons ground cumin
3 tablespoons ground turmeric
1 tablespoon powdered ginger
2 tablespoons salt
2 teaspoons black pepper
2 ½ lb. (about 6 medium) carrots, peeled and chopped
2 bell peppers, seeded and chopped (optional)
5 lb. broccoli florets
3 #10 cans coconut milk
½ cup lemon or lime juice

Directions

1. Preheat oven to 325° F.
2. Oil 2 full sheet pans that are covered with aluminum foil or parchment paper. Place tofu on sheet pans and bake for 20 to 25 minutes. Tofu will be very lightly browned and lose much of its liquid.
3. In a large stock pot, heat oil and sauté garlic, ginger, and onions until fragrant and transparent. Add curry, cumin, turmeric, and powdered ginger. Cook for 1 more minute.
4. Stir in carrots, bell pepper if using, and broccoli. Add tofu and stir to combine. Add coconut milk and lemon or lime juice. Stir well and cover.
5. Reduce heat to medium and cook for 20 minutes or until all vegetables are tender. Serve with brown rice.