

Massaman pumpkin, tofu & spinach curry

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Preparation 20 mins | Cooking 45 mins | Serves 4

- 400ml can reduced fat coconut cream (unshaken)
- ½ cup Massaman curry paste
- 1 small red bird's eye chilli, deseeded and chopped
- 1 red onion, cut into thick wedges
- 1 cinnamon stick
- 4 cardamom pods, lightly crushed
- 1 star anise
- 1 tbs brown sugar
- 1½ tbs fish sauce
- 750g piece Butternut pumpkin, deseeded, peeled and cut into 4-5cm pieces
- 250g firm tofu, drained and cut into 4cm cubes
- 100g baby spinach leaves
- ½ cup coriander leaves, chopped + extra leaves to serve
- ½ cup roasted unsalted cashews, roughly chopped
- Steamed jasmine rice, to serve

STEP 1 Heat a large saucepan over medium heat. Add the thick top layer of coconut cream to the pan and cook, stirring, for 2-3 minutes until oil separates. Stir in curry paste and chilli. Cook, stirring, for 1-2 minutes until aromatic.

STEP 2 Add onion, cinnamon stick, cardamom, star anise, sugar, fish sauce, 1 cup water and remaining coconut cream. Stir to combine. Bring just to the boil then reduce heat and simmer, stirring occasionally, over medium heat for 15 minutes. Add pumpkin and tofu. Cover and simmer for 20-25 minutes until pumpkin is just tender. Stir through spinach and chopped coriander and cook until spinach just wilts. Sprinkle with extra coriander leaves and cashews. Serve with steamed rice.