

Tofu Curry with Mustard Greens

14 to 16 ounce extra-firm tofu, cut into 1/2-inch cubes
3 tablespoons plus 2 teaspoons extra-virgin olive oil
3/4 teaspoon fine sea salt
1/4 teaspoon mustard seeds
1 white onion, finely diced
2 cloves garlic
1 tablespoon minced fresh ginger
1 1/2 teaspoons ground turmeric
1/2 teaspoon cumin seeds
6 cardamom pods
1/2 teaspoon chili powder
1/4 teaspoon freshly ground black pepper
1/4 teaspoon garlic powder
1/4 teaspoon ground ginger
1 (14-ounce) can chopped tomatoes
1 heaping tablespoon chunky peanut butter
1 jalapeño chile, seeded and minced
3 cups vegetable stock
12 ounces mustard greens, stemmed and cut into bite-size pieces
2 bay leaves
2 tablespoons chopped cilantro

Preheat the oven to 450°F. Line a rimmed baking sheet with parchment paper.

Put the tofu in a bowl, drizzle with the 2 teaspoons of oil, and sprinkle with 1/4 teaspoon of the salt. Gently toss the tofu with clean hands until evenly coated. Transfer to the lined baking sheet, spreading the tofu in a single layer. Bake for 30 minutes, turning once after 15 minutes, firm.

Meanwhile, warm the 3 tablespoons of oil in a large sauté pan over medium heat. Add the mustard seeds and cook, shaking the pan occasionally, until they pop, 2 to 3 minutes. Add the onion and the remaining 1/2 teaspoon salt and sauté until soft, 5 to 7 minutes. Add the garlic, fresh ginger, turmeric, cumin, cardamom, chili powder, black pepper, garlic powder, and ground ginger and sauté until fragrant, about 2 minutes. Add the tomatoes, peanut butter, and jalapeño and stir until well combined. Stir in the stock, mustard greens, and bay leaves and bring to a simmer. Decrease the heat to medium-low, partially cover, and simmer, stirring occasionally, for 20 minutes.

Gently stir in the tofu and cook for 10 minutes. Remove the bay leaves. Taste and season with more salt and black pepper if desired. Serve garnished with the cilantro.

Yield: 4 to 6 servings