



WINTER SQUASH CURRY

4 cups (700 g) winter squash (butternut squash, kabocha pumpkin, etc.), diced
4 tablespoons thick red curry paste
3 cups (750 ml) coconut milk
One 16 ounces (500 g) block firm tofu, drained, patted dry and cut into 1/2 in (1.25 cm) cubes
4 tablespoons sliced long red chili
1/4 cup (5 g) fresh Thai or Italian basil leaves
1 1/2 teaspoons salt
1 1/2 teaspoons palm or brown sugar

1. Cook the squash in boiling water until tender, about 4–5 minutes. Using a slotted spoon, transfer the squash to an ice bath until cool. Drain and set aside.
2. In a saucepan, mix the curry paste and about 3/4 cup (65 ml) of the coconut milk. Cook for about 2–3 minutes over medium-high heat until fragrant.
3. Add the squash and the remaining coconut milk. Let it simmer for about 5 minutes or until boiling.
4. Add the tofu, chili, and Thai basil leaves. Stir ingredients carefully so as not to break the tofu. Stir in the salt and palm sugar. Dish out and serve immediately with jasmine rice.

*Adapted from a recipe from The Splendid Table on NPR, by Lynn Rosetto Casper.