

## Recipe for: Thai Tofu with Zucchini, Red Bell Pepper, and Lime

---

### Ingredients

2 tablespoons peanut oil,  
divided  
1 12-ounce package extra-  
firm tofu, drained, patted  
dry, cut into 1/2-inch  
cubes  
1 pound yellow and/or  
green zucchini, cut into  
1/2-inch cubes  
1 large red bell pepper,  
diced  
1 tablespoon minced  
peeled fresh ginger  
1 1/3 cups canned  
unsweetened coconut milk  
3 tablespoons (or more)  
fresh lime juice  
1 1/2 tablespoons soy  
sauce  
3/4 teaspoon Thai red  
curry paste  
1/2 cup sliced fresh basil,  
divided

### Directions

Heat 1 tablespoon oil in large nonstick skillet over medium-high heat. Add tofu; sauté until golden, about 4 minutes. Transfer tofu to bowl. Add remaining 1 tablespoon oil, then zucchini and bell pepper to skillet; sauté until beginning to soften, about 4 minutes. Return tofu to skillet. Add ginger; stir 30 seconds. Add coconut milk, 3 tablespoons lime juice, soy sauce, and curry paste; stir to dissolve curry paste. Simmer until sauce thickens, about 6 minutes. Season with salt and more lime juice, if desired. Stir in half of basil. Sprinkle with remaining basil; serve.