Thai Red Rice Curry with Tofu

Red rice is rich in fiber and antioxidants. It can be super delicious too when made with the popular red curry into a Thai dish!

Ingredients:

2 tsp canola oil

3 cloves (15 g) garlic, chopped

2 tbsp (15 g) ginger, chopped

1 stick lemongrass, top third removed, chopped

1 cup (200 g) red rice, soaked for one hour

4 ounces (115 g) firm tofu

½ cup (60 g) red peppers, diced

½ cup (60 g) green peppers, diced

¾ cup (85g) baby corn, canned, sliced

⅓ cup (60 g) cashews or peanuts

1 cup (85 g) onions, diced

1 cup (250 ml) vegetable stock

1 cup (250 ml) coconut milk

2 tsp (10 ml) red curry paste

Juice from ½ of a lime

Pinch cayenne pepper

½ tsp salt

¼ cup fresh basil

¼ cup fresh cilantro

Directions:

1. Place the first eleven ingredients in the rice cooker pan, insert into the rice cooker, select the Steam setting for 10 minutes, close the lid, and press Start. Once you hear the beep, turn the rice cooker off and proceed to the next step.

2. Add the remaining ingredients, reserving half of the basil and cilantro for the last step. Close the lid, select the Brown Rice setting, and press Start.

3. The cooking is finished when you hear the beep. To serve, place desired amount on a plate and sprinkle with remaining cilantro and basil.