

Recipe for 40 people

Spinach with Crumbly Fried Tofu

Served with brown or white rice

Shopping list for 40 people and what to do with it:

5.5 Lbs firm tofu	
Olive oil	
7 onions	Chopped
2 green chili	Chopped
15 cloves of garlic	chopped
5 TBS ginger	chopped
20 TBS soy sauce	
30 TSP Cashew nuts raw	chopped
15 LBS frozen spinach	Thaw
Salt	
5 tbl cumin	
3 tbl nutmeg	
10 TSP Lime or lemon juice	
10 tomatoes	Small cubes
15 green onions	Small rings
10 TSP coriander	chopped

Recipe:

- Turn on oven to low temperature.
- Dry tofu by wrapping it in a dish towel and put something heavy on it. Let it stand for at least an hour. Then mash it with a fork.
- Heat oil in a wok.
- When hot, fry onions, garlic, chili and ginger until golden brown.
- Add tofu and fry for a few minutes.
- Add soy sauce and fry till all fluids are evaporated and the tofu is dry and loose.
- Turn off heat and mix with cashews. Put in a bowl and keep warm -with a lid on- in the oven.

- Cut spinach in bit-size pieces, if necessary.
- Heat oil in pan (you can use the same, to save dishes.)
- Fry cumin and nutmeg shortly.
- Add spinach and fry for a few minutes.
- Season with salt and lemon juice.

When ready to serve:

- Put spinach on a plate and spread tofu, tomato cubes, green onions, and coriander over it and serve.