



Vegan Vietnamese recipes shared by Nguyễn Thiên Ân

Cà Ri Chay: Garden Curry



[YouTube Instructional Video](#)

Ingredients:

- 1 block firm tofu, cubed and pat dry
- 1 butternut squash, cubed
- 1 eggplant, cubed
- 1 green bell pepper, sliced
- 3 Roma tomatoes, seeded and chopped
- Green onions for garnish
- Onion, sliced
- Garlic, minced
- 1 can of your favorite vegan curry paste
- Soy sauce to taste
- 3 Thai chili peppers
- 1 can coconut milk full fat

Instructions:

1. Heat oil on medium high heat. Fry tofu until golden brown. Remove and set aside.
2. Add onions and garlic to the pan and cook for 5 minutes.
3. Add curry paste and cook for another 5 minutes.
4. Add tofu, eggplants, butternut squash, tomatoes, bell peppers, Thai chili, coconut milk, and soy sauce. Bring to a boil. Cover and simmer for 10 minutes or until veggies are cooked.
5. Add green onions for garnish.
6. Serve with rice.