

Tofu and Pea Curry

1. Fry 1 package cubed firm tofu in 2 tablespoons vegan margarine
2. Combine:
 - 1 tablespoon ground coriander
 - 1 teaspoon ground cumin
 - ½ teaspoon paprika
 - ½ teaspoon tumeric
 - 1 teaspoon salt
 - 2 cups finely chopped tomatoes
 - 5 jalepeno peppers, whole and chopped
 - 1 cup finely chopped cilantro
 - 1 tablespoon minced ginger
3. Melt 2 tablespoons vegan margarine and add sauce, cooking for 7 to 10 minutes
4. Add 4 cups water and 1 diced potato and cook for 4 minutes
5. Cover pot and cook over high heat for 4 minutes, then over medium-low for 24 minutes.
6. Add 2 ½ cups frozen peas and fried tofu, simmer for 5 minutes.
7. Serve with whole wheat tortillas and basmati rice