



Patia with Tofu, or Eggplant & Peppers

For use with the Shrimp Patia Organic Spice Kit

Serves 4 • Spice level: MEDIUM-HOT • Prep time: 15 min • Cooking time: 35 min •

3-6 tbsp	Vegetable oil	
1	Large onion	} Combine in food processor and finely chop in pulse mode
6	Medium cloves garlic	
1-5	Hot green chilies or ½ -1 jalapeño	
1¾ cup (14 oz)	Canned whole peeled tomatoes, Hand crushed	
1 lb	Tofu (cubed), or Eggplant and Bell Peppers (cut and seasoned with ¼ tsp salt)	
1	Medium bunch cilantro, finely chopped (approx. ¾ cup)	
1 tsp	Salt (or to taste)	

Method:

1. Heat some of the **oil** in a large nonstick sauté pan over medium-high heat.
2. Once hot, sear the tofu till golden brown;
Or add the eggplant and peppers cook, stirring occasionally, until the eggplant is tender and lightly browned.
3. Remove the Tofu or Eggplant-pepper mix and place on paper towels, and keep aside.
4. Add the rest of the oil in the same pan and heat. Once hot, add the **onion-garlic-green chili mixture**. Cook, stirring often, until golden brown, about 7 minutes.
5. Lower the heat to medium, add **Spice Sachet 2**, **½ tsp salt** and **2 tbsp water** and cook, stirring often, until the spices are fragrant and well cooked, 5-7 minutes. Keep some water nearby and add 1-2 tbsp at a time if it's sticking to the pan.
6. Add the crushed **tomatoes**, increase the heat to medium-high and cook, stirring occasionally and breaking up the tomatoes further while cooking, until the sauce thickens, 8-10 minutes.
7. Add **HALF of Spice sachet 1** (the dark brown powder) most of the chopped **cilantro** (saving some for garnish) and **½ cup water**.
8. It should have the consistency of a marinara sauce. Add some water if too dry.
9. Taste for **salt**—I invariably add **1/8 to ¼ tsp** more. Spice sachet 1 makes the dish tangy (tart). Add more at this point if you prefer a more tangy taste.
10. Now gently mix in the tofu or eggplant and peppers.

Garnish with the reserved **cilantro** and serve hot!

Tips:

- Green chili is an essential ingredient in this dish. This dish is medium-hot with 1 hot green chili or ½ jalapeno, and Masala Mama style hot with 3 to 5 green chilies or 1 jalapeno.
- Traditionally eaten with **rice** and **dal (lentils)**, this dish works well with lightly grilled **bread** or **linguini** as well.