

Tofu Meatball Korma (adapted from Flavor Cookbook by Yotam Ottolenghi)

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Note: the meatballs do use a little cornstarch which was left off the ingredient list. If you have some that's great. If not sub 1 1/2 tsp flour and I will show you how to use that.

Thinly slice red onion and add the lemon juice and salt in small bowl. (This can be done earlier in the day and set aside in the refrigerator.)

Preheat oven to 425 degrees

Prepare a baking sheet with parchment paper (It's OK if you don't have parchment paper). Oil the parchment paper or sheet lightly (I use pan spray).

Unpack the tofu and press it a little bit between paper towels to absorb some water then finely crumble the tofu.

Possible do ahead: Finely chop your mushrooms. You can pulse them in a food processor if that's easier for you.

Possible do ahead: Add all the walnuts to a food processor or blender and chop very finely. I use a mini food processor which is a great tool.

Heat a large saute pan with the olive oil (2 tbsp) and saute your mushrooms and your tofu for around 10 minutes over medium heat breaking up the tofu even more as you go. Add the garlic for the last minute.

While you let the tofu cool a little get a large mixing bowl. Add to a mixing bowl the tahini (or almond/sun butter sub), the soy sauce, breadcrumbs, 1 1/2 tsp cornstarch, scallions, cilantro or parsley if using but save a couple of tbsps. for garnish and the tofu mushroom mixture, 3/4 tsp salt and a few grinds of pepper. Mix well (you can use your hands). Form into approx. 20 balls and place on baking sheet. Bake for 25 minutes.

While you are baking the meatballs you will make your sauce. You will need a large heavy bottomed pot sort of like what you might use to make a stew or soup. Add 2 tbsp olive oil to the large pan. Possible do ahead is chopping onions: Add your chopped onion and saute over medium heat for around 10 minutes Add the nuts to the pan and 2 tbsp water. Now add the garlic, ginger and green chilis and all remaining spices to the pan. Cook for a couple of minutes. Add the tomatoes and cook 5 minutes stirring occasionally. Add the 2 cups water, 1 tsp salt and a few finds of pepper. Bring to a boil and then reduce to medium and cook for about 25 minutes still occasionally.

Add the meatballs and cook 5 minutes. Garnish with your cilantro and reserved red onion.