

## Swimming Rama - Spinach Swimming in Thai Peanut Sauce

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### Ingredients:

- 1-2 TBSP Yellow Curry Paste
- 1 ½ cup coconut milk
- 2 TBSP sugar (or omit)
- 1-2 tsp (vegetarian) fish sauce or tamari
- 2 TBSP tamarind juice
- ½ cup peanut butter
- 1-2 lbs spinach
- 1 cup White or brown rice cooked according to package.
- Optional: 1 tsp toasted sesame seeds as garnish
- Optional: 1 package tofu, drained and cut into 1/4 " slices.

### Instructions

1. Cook rice according to package. Preheat oven to 450 for tofu.
2. Reduce ½ cup coconut milk in a pot over medium until thick.
3. Add curry paste and stir to break it apart. Keep stirring until the paste is incorporated into coconut milk and simmering.
4. Add 1 cup coconut milk, fish sauce, sugar, and tamarind and bring back to a simmer. Add peanut butter and simmer gently for 20 minutes. Add veggie broth if the sauce is too thick.
5. Bring a pot of water to a boil and blanch the spinach. Drain the spinach thoroughly.
6. If using tofu, arrange the tofu pieces in a single layer on oiled parchment paper on a baking sheet and season with salt. Spoon about 2 tablespoons of the peanut sauce over each. Be sure to cover the top, allowing the sauce to run down and coat the sides. Drizzle the tops with some oil, and roast until glaze is set, deep brown and caramelized along the edges, about 18 to 20 minutes.
7. Add spinach and optional baked tofu to peanut sauce. Serve over rice.

**The story behind this recipe.** Swimming Rama simply means that the greens are swimming in peanut sauce. This is often served with chicken instead of tofu.

