Coconut-Crusted Tofu with Mango Chutney

Makes 16 triangles (4-6 servings)

Ingredients
- 1 lb. block extra-firm tofu, cut ½ inch thick, into 8 squares, then into 16 triangles
- ¾ cup coconut milk
- 1 tbsp. cornstarch
- 2 tbsp. flour
- 2/3 cup sweetened shredded coconut, finely chopped
- ¼ cup panko breadcrumbs
- ½ tsp. salt
- Cilantro

Chutney
- 2 tbsp. vegetable oil
- 1 finely chopped red onion
- 3 cloves minced garlic
- 2 tbsp. chopped fresh ginger
- 1 tsp. ground coriander
- 1 tsp. turmeric
- 1 tbsp. cider vinegar
- ½ bell pepper (about ¾ cup), finely chopped
- ¾ cup chopped tomato
- 1 tsp. paprika
- 1 cinnamon stick
- ½ tsp. ground cloves
- 1 mango, cubed (about 1 cup)
- ½ cup water
- ¼ cup coconut milk
- 2 tbsp. lime juice

Directions

1.) Preheat the oven to 425 degrees. Spray a baking sheet with nonstick cooking spray.
2.) For the chutney: heat up vegetable oil in a medium sauce pan. Add onion and cook 5 minutes, or until tender. Add rest of ingredients for chutney and simmer, uncovered, stirring occasionally, for 50-55 minutes, or until thickened.
3.) Meanwhile, pour coconut milk into a large, shallow bowl or baking dish. Whisk in cornstarch until incorporated. Add the tofu triangles, toss lightly to coat, let sit for 5 minutes, flip, and let sit for 5 more on the other side.
4.) In a large, shallow bowl, combine flour, finely chopped shredded coconut, panko, and salt. Place a few tofu triangles at a time in the mixture, toss, and coat liberally with mixture. Gently shake off excess and place on prepared baking sheet. Continue with the rest of the triangles.
5.) Bake for 15 minutes on upper rack, flip, and bake for 15 more on the other side until firm and golden brown. Top with chutney and garnish with cilantro.