

## **Curried Tempeh Salad**

*Add to toasted bread for a delicious sandwich, or top a green salad for a protein boost!*

### **Ingredients:**

<b>8oz. Organic Black Bean Tempeh</b>	<b>¾ cup Veganaise (mayonnaise)</b>
<b>1-2 Tbspn Tamari</b>	<b>½ Cashews, chopped</b>
<b>1Tbspn Olive Oil</b>	<b>½ Dried Cranberries</b>
<b>1-2 tsp. Onion Powder</b>	<b>1 Tbspn Curry Powder</b>

### **Directions:**

**Preheat oven to 350 degrees. Crumble the Tempeh & toss with Tamari, Olive Oil, and Onion Powder and Bake for 20-30 minutes. Let cool, then add remaining ingredients. Cool for 1 hr & serve on toasted bread or add to a salad!**