

One of our favorite dishes made with our Black Bean Tempeh is a dish that does not have a recipe, but rather a basic idea....

Black Bean Tempeh with Sweet Potatoes and Coconut Sauce

Ingredients (roughly):

8oz Lalibela Farm Black Bean Tempeh

additional veggies that you have on hand

1 Tbspn Organic Coconut Oil

1-2 medium Sweet Potatoes, cut into small chunks or slices

1 medium onion

fresh/frozen peas

For the Coconut Sauce:

1 can Organic Coconut Milk

splash of Tamari

fresh or dried Thyme

Directions:

Cook the Tempeh, onions, oil, and sweet potatoes in a skillet until the onions are translucent and Tempeh starts to brown. Add the rest of the vegetables & the sauce ingredients. Mix and cover, stirring occasionally until the potatoes can be pierced with a fork. Serve over rice and enjoy!