

COCONUT THAI TEMPEH

Ingredients:

1 onion - chopped
4 garlic cloves - chopped
1 bunch of fresh cilantro - chopped (leave a little for final garnish)
1, 1" slice, fresh ginger- minced
2 tbs. virgin olive oil
2 tsp green curry paste
2 cups of fresh chopped veggies-spinach, kale, collards,
sweet potatoes, carrots (whatever you like or have available)
2 tbsp frsh lemon juice
4 tbsp brown rice vinegar
Seasonings- thai herbs, curry powder, lemongrass
14 oz can of coconut milk
1 cup veggie broth
1 package Lalibela Farm Tempeh

Directions:

Heat skillet over medium heat, add 1 tbsp of olive oil, cut tempeh into thin rectangles of 1 in x 2 in and brown on each side until golden and put aside in separate bowl. In same skillet, add 1 tbsp of additional olive oil and sweet onions, garlic and ginger. Add coconut milk, broth, rice vinegar, lemon juice, green curry paste and stir well for 2 minutes and turn heat down to low. Add the veggies, seasonings, herbs and cilantro until veggies are al dente and cilantro is slightly wilted. Mix well and when mixture is heated, add the browned tempeh and stir. Season with sea salt and pepper. Garnish with cilantro and serve. It's delicious!