

Peanut Tempeh with Purple Cabbage Slaw

9 ingredients · 30 minutes · 2 servings



Directions

1. Preheat oven to 350F and line a baking sheet with parchment paper.
2. Combine 2/3 of the sesame oil, the tamari, peanut butter, maple syrup and water in a large mixing bowl. Add the tempeh and toss well to coat.
3. Transfer the tempeh to the baking sheet and bake for 20 minutes, turning halfway through.
4. While the tempeh is baking, make the slaw by adding the cabbage to your large mixing bowl with the remaining sesame oil, lime juice, sea salt and black pepper. Massage until slightly softened.
5. Divide slaw between bowls and top with the tempeh. Enjoy!

Notes

Leftovers

Keeps in the fridge for 3 to 4 days. Tempeh can dry out over time, so freshen it up with a drizzle of sesame oil or tamari.

Save Time

Use bagged coleslaw mix instead of purple cabbage.

No Tempeh

Use chicken or shrimp.

No Peanut Butter

Use almond butter, tahini or sunflower seed butter instead.

Ingredients

- 3 **tbps** Sesame Oil (divided)
- 2 **tbps** Tamari
- 2 **tbps** All Natural Peanut Butter
- 2 **tbps** Maple Syrup
- 2 **tbps** Water
- 227 **grams** Tempeh (diced into cubes)
- 4 **cups** Purple Cabbage (thinly sliced)
- 1 Lime (juiced)
- Sea Salt & Black Pepper (to taste)