SMOKEY TEMPEH 'BACON'

The crisp texture and nutty flavour of **TONZU TEMPEH** 'bacon' strips will delight your taste buds! Simple to prepare and so versatile to use – add to salads, grilled vegetables or make a vegan BLT!

INGREDIENTS

- 250g **TEMPEH**, sliced into thin strips
- 1 tsp Smoked Paprika (or adjust to taste)
- Tamari (traditional Japanese soy sauce) to taste
- Oil for frying.

METHOD

1. Heat your choice of oil in a frying pan until hot. Add the **TONZU TEMPEH** strips and immediately sprinkle with Tamari.
2. Cook for 2-3 minutes and then turn over and sprinkle again with slightly less tamari. Cook for a further 2-3 minutes.
3. Continue to turn until cooked to desired crispiness, adding more tamari to suit your taste.

TO SERVE

Simply eat as it is or add to your favourite dish as a great source of protein!

SERVES	PREP	COOK	TOTAL TIME
2-3	5 MINS	10 MINS	15 MINS

TEMPEH TIPS

For a more advanced version: mix tamari (or soy sauce), a drizzle of maple syrup and Smokey paprika to create a marinade for the Tempeh strips. Marinate for 1 hour before cooking.

*Liquid smoke, onion powder and a pinch of cayenne pepper also taste great in the marinade.

Don't feel like making a marinade? Try our delicious ready marinated Barbecue Tempeh strips!

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