# TEMPEH GADOGADO

A traditional Indonesian meal served as a main or side dish - the nutty flavours of our **TONZU TEMPEH** complement the peanut sauce and lightly cooked vegetables perfectly.

| SERVES | PREP | COOK | TOTAL TIME |
|---|---|---|---|
| 4-5 | 15 MINS | 15 MINS | 30 MINS |

## INGREDIENTS

- 500g **TEMPEH** (2x 250g packs)
- 2 Tbsp Tamari (traditional Japanese soy sauce)
- 1 tsp Oil
- 2 Brown Onions, diced
- 2 Garlic Cloves, crushed
- 250ml Coconut Milk
- 100g Peanut Butter
- Salt to taste
- Brown Rice to serve

## METHOD

1. Cut the **TONZU TEMPEH** into thin slices.
2. Fry in the oil for about 5 minutes while sprinkling over with Tamari. Set aside.
3. Gently fry the Onions and Garlic until the Onions are translucent.
4. Add the Coconut Milk, Peanut Butter and Salt. Adjust to your personal taste.
5. Add the Tamari to the sauce and heat through.

## TO SERVE

Serve on a bed of rice with steamed vegetables of your choice and a sprinkle of peanuts on top.

## TEMPEH TIPS

For a little bit of heat and zing add some lime wedges and slices of red chilli.