

Simple Red Curry Tempeh

Ingredients:

- ▶ 8 oz (1 pack) of Wiwas Tempeh
- ▶ 2-3 carrot sticks
- ▶ 1 yellow onion
- ▶ 1 bottle curry paste
- ▶ 1 tomato
- ▶ 1 small bag green peas
- ▶ 1 coconut milk (optional)



Steps:

- 1 Saute tempeh in hot oil until golden brown (sprinkle with salt). Set aside.
- 2 Saute yellow onion, add curry paste, carrots, a little bit water. Cook until carrots are cooked.
- 3 Add remaining ingredients, coconut milk, and tempeh. Season with salt and sugars to taste.