

Indian Style Yellow Curry Tempeh

Ingredients:

- ▶ 8 oz (1 pack) of Wiwas Tempeh
- ▶ 1 ½ tbs curry powder
- ▶ 1 tbs cumin powder
- ▶ 1 tsp ground coriander
- ▶ 1 tsp cayenne pepper
- ▶ 1 tbs tandoori masala
- ▶ 1 tsp turmeric powder
- ▶ 4 cloves shallot and 4 cloves garlic
- ▶ 2 tbs vegetable oil
- ▶ 5 small potatoes
- ▶ 3 tomatoes
- ▶ Butter, salt, sugar, ginger, yogurt, Basmati rice, chopped fresh cilantro



Steps:

- 1 Heat the vegetable oil in a pan; add curry powder and a pinch of salt onto the heated oil. Stir fry the cubed tempeh and potatoes. If the tempeh and potatoes turn into brown color, take them out and put them aside.
- 2 Add chopped shallots, garlic, tomatoes, and ginger; then add ½ cup of water.
- 3 Add other ingredients: cumin powder, ground coriander, salt, sugar, cayenne pepper, Tandoori Masala, turmeric powder. Let them cook for a few minutes.
- 4 Lower the heat and add the stir-fried tempeh and potatoes. Add cilantro and let them cook in low heat for about 1 hour. Stir occasionally and add water if needed.
- 5 After 1 hour, add yoghurt and butter to the mixture.
- 6 Serve with basmati rice and sprinkle fresh chopped cilantro on top.