



Warm Tempeh Salad

SERVES 4

INGREDIENTS

Olive oil spray	½ cup fresh mint leaves
1 tbs olive oil	2 garlic cloves, crushed
600g tempeh, cut into ½cm slices	1/3 cup balsamic vinegar
2 bunches asparagus, trimmed and halved	3 tbs lemon juice
2 baby cucumbers, cut into quarters and halved	2 tsp Dijon mustard
1 red pepper, sliced	Salt and pepper, to season

METHOD

1. Preheat oven to 200°C.
2. Spray the tempeh slices with the oil, place on a lined baking tray and bake until crisp and golden. Steam or boil the asparagus until just tender.
3. Gently heat the remaining olive oil with the garlic in a small saucepan. Remove from heat and add the balsamic vinegar, lemon juice and mustard. Season.
4. Combine the tempeh, vegetables and mint in a bowl, then pour the vinegar mix over vegetables. Serve warm.

