

Tempeh Marinade



Tempeh is a nutritious food that can be added to many different meals and dishes.

Try this marinade for tempeh that can be added to noodles or summer rolls; or put the marinated tempeh on the grill at your next cookout.

- ¼ cup Grapeseed Oil
- 2 Tbsp Soy Sauce
- 2 Tbsp Balsamic Vinegar
- 1 Tbsp Maple Syrup
- ½ tsp Minced Garlic
- ½ tsp Cumin
- ¼ tsp Smoked Paprika
- ¼ tsp Ginger

Combine all ingredients and whisk together until well mixed.

Steam tempeh for 5-7 minutes before adding to marinade.

Allow to marinate for at least 2 hours.

This recipe makes enough to marinate 16 oz of tempeh.

Recipe by Faith Suzio