Main dishes / China

tempeh and cauliflower skillet · China

A savoury China-inspired Studio variation with cauliflower, tempeh and a fragrant finish.

Time 35 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 600 g tempeh
- ☐ 180 ml low-salt vegetable stock
- ☐ 10 g finely grated fresh ginger
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g cauliflower
- ☐ 25 ml soy sauce
- ☐ 15 ml rice vinegar

Let's make it.

01 Clean the cauliflower and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the cauliflower and cook for a few minutes.

03 Add the stock, cover and simmer for 10 minutes until the vegetables are tender.

04 Dice the tempeh and fry for eight to ten minutes until golden and piping hot.

05 Combine the cooked main ingredient with the vegetables. Stir in the soy sauce, finely grated fresh ginger, rice vinegar and taste before serving. Serve straight away.

AI-developed, not kitchen-tested.

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