

Curried Tempeh Salad

Ingredients:

¼ cup curry powder

¼ cup grapeseed or olive oil

¼ cups wheat free tamari

1 ¼ lb tempeh – diced small

1 cup walnuts – toasted and chopped

¾ cup parsley - chopped

1 ½ cups raisins

3 cups celery – diced small

1 ¼ cups red onion – diced small

2 ¼ cups veganaise

1/8 cup Dijon mustard

Method:

- Whisk together tamari, oil, and ½ the curry powder in a bowl – be sure to get all the lumps out
- Pour over small diced tempeh and toss to coat
- Spread tempeh in a single even layer on a nonstick or parchment paper lined sheet pan and bake at 350 until golden brown (10-15 minutes) – Cool
- Combine walnuts, parsley, raisins, celery, and red onion in a large bowl
- In a separate bowl whisk together veganaise, Dijon mustard, and remaining curry powder
- When tempeh is cooled add to the bowl with the veggies and combine
- Add veganaise mixture and mix well
- Taste and Enjoy!

