

MAPLE-CHIPOTLE SPICED TEMPEH (TACO FILLING)

8 oz tempeh, cut into cubes

2-3 tbsp olive oil

2 tsp maple syrup

¼ tsp cumin powder

½ tsp garlic powder

½ tsp spicy chipotle powder (or 1 tbsp sauce from canned chilies in adobo sauce)

Salt and pepper to taste

½ orange, juiced

1 tbsp apple cider vinegar

Toss all ingredients in a large bowl until tempeh is well coated. Heat nonstick large skillet on medium-high. Saute tempeh until the edges of the tempeh start to brown.

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