

TEMPEH FOR TACOS

8 oz tempeh, grated

1 onion, diced

1 clove garlic

¼ cup chili powder

6 tbsp cumin

2 tbsp thyme

4 tbsp paprika

Heat large nonstick skillet on medium-high heat. Add just enough water to cover the bottom of the pan. Add tempeh, onions, and garlic into pan. Saute until onions are soft, about 5 minutes. Add more water if needed. Add remaining ingredients, stirring to ensure seasonings are evenly mixed, and heat 3 more minutes until mixture is warm.