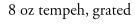
TEMPEH FOR TACOS



- 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.