

### Chili Peanut Tempeh

#### Ingredients

- 1½ lb tempeh
- 1 minced jalapeno pepper
- 1 c diced red bell pepper
- ½ c olive oil
- 2 Tbsp tamari
- 1 Tbsp rice vinegar
- 1 c dry roasted peanuts, chopped



- 2 Tbsp Water
- ½ tsp red chili flakes
- 1 cup hoisin sauce

#### Procedure

Dice tempeh. Marinate in oil, vinegar, water and tamari overnight.

Grease a deep sheet pan, pour in marinated tempeh and bake until brown and dry. Grind peanuts in a food processor until finely chopped. Toss together with remaining ingredients.

