

Kimchi Tempeh Salad

From I Dream of Dinner by Ali Slagle

Ingredients:

neutral oil

1 8 oz block of tempeh, crumbled into walnut-sized pieces or cubed

1 16 oz jar cabbage kimchi

2 tbsp rice vinegar

1 tbsp toasted sesame oil

2 tsp low sodium soy sauce

6 celery stalks, thinly sliced

2 inches ginger, peeled and cut into matchsticks

Directions:

1. Heat 1-2 tbsp oil in a large nonstick skillet over medium-high. Add tempeh and season with salt and cook, undisturbed, until deeply golden, 1-2 minutes. Cook, stirring occasionally, until browned all over, another 3-5 minutes. Remove from heat.
2. Dump the jar of kimchi into a bowl, including the juices. Using kitchen scissors, cut the kimchi into bite-sized pieces if needed. Add the rice vinegar, sesame oil, soy sauce, celery and ginger.
3. Add the tempeh to the bowl and stir until everything is coated. Because each batch of kimchi is different, it is wise to taste and adjust seasonings. For more salt, add soy sauce. For more tang, add more rice vinegar. If it is too intense, add more oil. If you want it spicier, add in red pepper flakes.
4. Elizabeth chose to serve it over rice with an optional fried egg topper!