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TEMPEH TACO FILLING

SERVES 1

INGREDIENTS:

2 8-oz. packages SoyBoy Tempeh
4 Tbs. Olive Oil, divided
1 Tbs. Paprika
1/4 tsp Cayenne
1 tsp Cumin
1 Tbs. Ancho Chili Powder
1/2 tsp Salt (or more to taste)
1 Tbs. Lime Juice
1/2 tsp Onion Powder
1/2 tsp Garlic Powder

PROCEDURE:

Cut Tempeh into 2-inch pieces, then combine with 2 Tbs of olive oil and spices in food processor bowl and blend. Alternatively, you can crumble the tempeh and mix by hand, but the food processor will give the tempeh a consistency more similar to ground beef.

Sauté taco filling in 2 Tbs olive oil or bake on a sheet pan.

And more spices to taste and toss with lime juice before serving.

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