

# Sticky 5 spices tempeh



## For 4 servings:

350 g tempeh

4-5 tablespoons soy sauce

3 tablespoons Chinese 5 spices

4-5 tablespoons sweet chili sauce

3-4 tablespoons sesame seeds

4-5 tablespoons oil, for frying

Mix the soy sauce and spices.

Cut the tempeh into slices approx. 1-1.5 cm thick. Pour the mix over tempeh, spread evenly and leave to marinate, in the fridge, for a few hours.

Heat the oil in a pan and add the tempeh. Fry on both sides until brown. Pour the sweet chili sauce and add the sesame seeds, stir to evenly cover the tempeh.



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*Tip:* Serve with rice noodles salad.



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*Note:* for weight loss bake the tempeh in oven, without oil.