

Grilled tempeh with parsley potatoes



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Per serving:

100 g tempeh, sliced □□approx. 0.5 cm thick

For the marinade:

2 teaspoons soy sauce
1-2 cloves of garlic, mashed
1/2 teaspoon dried thyme
1/2 teaspoon dried oregano
1 teaspoon olive oil
pepper, to taste

Mix all ingredients. Pour over the tempeh and let it marinate in the refrigerator for at least 2-3 hours.

Heat the grill and grill the tempeh for a few minutes on each side.

For the potatoes:

150-200 g potatoes, peeled and cubed
parsley, finely cut

1 teaspoon olive oil
salt and pepper, to taste

Cook the potatoes in water with a pinch salt. Drain and mix carefully with the other ingredients.