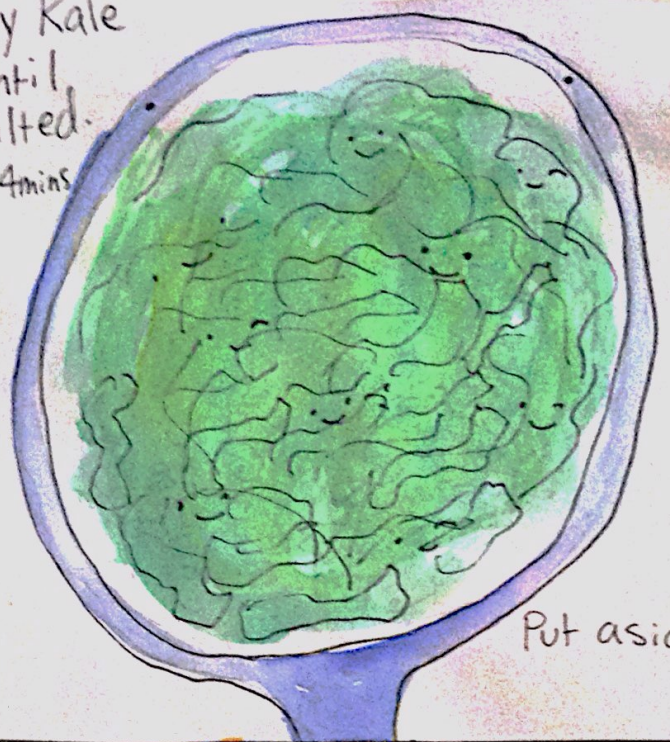


Ingredients

250g Tempeh.....	
Half bunch of Kale, Chopped.....	
100g Pepitas, toasted.....	
2 tblspn sesame seeds.....	
¼ C soy sauce.....	
¼ C sweet chilli sauce.....	
1 mango, diced.....	
handful of bean sprouts.....	
100g Baby Spinach.....	

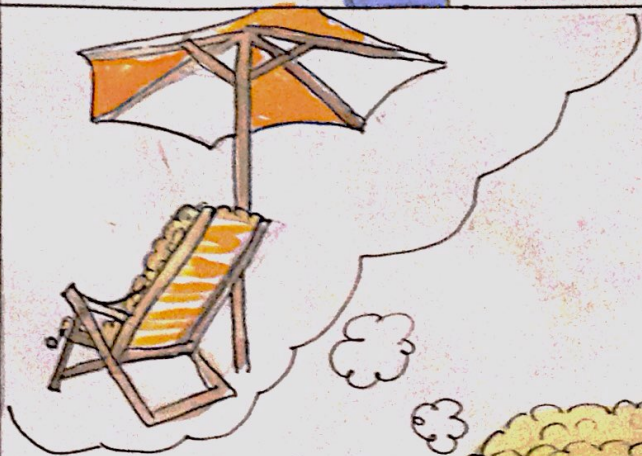
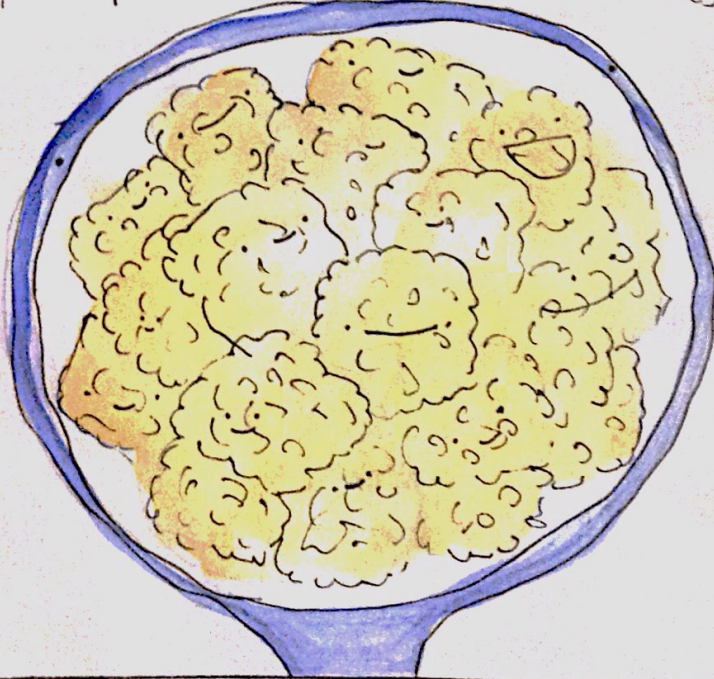
METHOD

Fry Kale
Until
wilted.
2-4mins

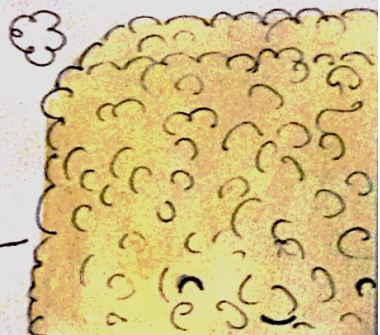


Put aside.

Fry tempeh until golden on both sides



Gonna get
such a nice tan!



add soy sauce and
sweet chilli.
Simmer until
sauce thickens.
~ 5 minutes.

It should stick to the tempeh.

Get it off me!

It won't budge!



It's 'got everywhere!
I think it's

What do we

Stir with a spoon. On your own
filthy, filthy hands.



Put all ingredients into a large bowl.

