

Tempeh and Pomelo Salad with Avocado

Ingredients

- 8 oz. tempeh
- 1 tbsp. olive oil
- ½ tsp. smoked paprika
- 1 tbsp. + 2 tsp. soy sauce, divided (use Tamari for gluten-free)
- 1 large pomelo
- 2-3 scallions
- 1 bunch of cilantro, finely chopped (about 1 cup)
- 1 large shallot
- 1-2 Thai chilies
- ½ inch piece of ginger
- 2 cloves of garlic
- 1 avocado
- 1 tsp. white sugar
- 1 tsp. garlic chili sauce
- 1 lime, juiced
- ¼ tsp. salt, or more to taste

Steps

1. Crumble the tempeh into small pieces, about the size of a marble. Add 1 tbsp. soy sauce and the smoked paprika to the tempeh and toss, and let sit for a minute. Heat the oil in a large skillet, and add the tempeh with the soy sauce. Cook until the tempeh is crispy, stirring occasional. Remove from the heat and set aside.

2. Prep the pomelo by removing the rind, and then peeling the white membrane from around the flesh. Let the pomelo shred itself into fairly small pieces (it will probably happen naturally when you're removing the white membrane), and place in a large bowl. Chop the scallions, and finely chop the cilantro. Remove the stem and seeds from your chilies, and finely mince it along with the ginger and garlic. Remove the avocado from the skin, and chop into cubes about the size as your tempeh. Place all the ingredients including the tempeh in the mixing bowl with the pomelo.

3. Add the remaining 2 tsp. soy sauce to a jar or small bowl, along with the sugar, garlic chili sauce, lime juice, and salt. Shake or stir well to combine, and pour over the pomelo salad. Toss gently until all the salad is covered in dressing, and serve.

