

# Lemon Herb Tempe

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Servings: 2

Prep & Cook Time: About 15 minutes

Ingredients:

- 6 oz Organic 'Original' Tempe (w/ brown rice is best)
- 1/2 teaspoon Organic Rosemary, dried
- 1/2 teaspoon Organic Thyme, dried
- 1/2 teaspoon Organic Oregano, dried
- 1/2 Organic lemon, rinsed
- 1/2 teaspoon Organic Black Pepper
- 1/4+ teaspoon Pink Himalayan Sea Salt

Instructions:

1. Chop 6 ounces of Tempe into 1/2-inch slices.
2. In a medium frying pan, melt coconut oil over medium heat. Place tempe in the pan and pour the spices & fresh squeezed lemon juice over the tempe until well coated.
3. Fry tempe until brown and crispy. Remove from heat and serve!
4. Set aside 3 oz (half the tempe) for tomorrow's lunch - store in fridge. Serve the other 3 oz! Enjoy!