

Vegan Keto Tempeh Satay With Peanut Sauce

Description

Quite easy to prepare and delicious.

Prep time: Five minutes

Cook time: Twenty minutes

Total time: Twenty-five minutes

Servings: 1

Ingredients

- 1/2 block (4oz) of tempeh
- 2 tablespoons of peanut butter
- 1 tablespoon of low-sodium tamari
- 1 tablespoon of sugar-free maple syrup
- 1 tablespoon of water
- A dash of sriracha

Instructions

1. First, preheat the oven to about 350 degrees F, then line a baking sheet with some parchment paper.
2. Cut the skewers to preferred sizes and soak in water
3. Next, cut the tempeh into pieces and put each piece on a skewer.
4. Combine the rest of the ingredients in a bowl until mixed. Coat the tempeh in this sauce. Then skewer the coated tempeh and transfer to the baking sheet.
5. Transfer to the oven and bake until crispy, about twenty minutes.
6. Use the rest of the sauce as a dip. Serve.