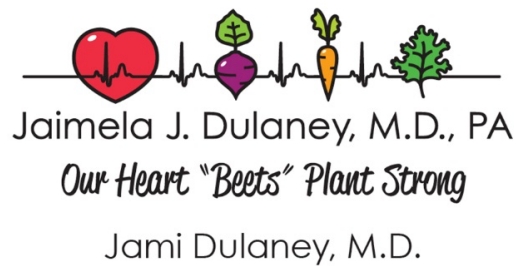


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Spinach Palak with Tempeh

Ingredients:

- 2-3 cup spinach, chopped
- 1 large box Pomi chopped tomatoes
- 5 cloves garlic
- 1 inch ginger root
- 1 serrano green chili
- ½ tsp maple syrup
- 1 tsp garam masala
- 4 oz. organic tempeh
- 2 tbsp kite hill yogurt
- 1 cup water or more for desired consistency

Directions:

1. Blend the spinach, garlic, ginger, chili pepper and tomatoes with a little water into a smooth puree.
2. Transfer to a sauce pan and add in additional spices and yogurt, heat on medium/low and stir occasionally until smooth.
3. Chop tempeh into cubes and add to sauce. Simmer on low for 10-15 minutes.
4. Serve over rice or grain of choice.