

Description: A flavorful and nutritious dinner bowl filled with marinated tempeh, roasted sweet potatoes, and steamed broccoli, finished with a squeeze of fresh lime juice

Ingredients:

- 1 block of tempeh
- 2 large sweet potatoes
- 3 cups of broccoli florets
- 1 large onion
- 2 tablespoons of lime juice
- 1 teaspoon of olive oil
- Salt and pepper to taste

Instructions:

1. Preheat the oven to 400°F (200°C)
2. Cut the sweet potatoes into 1-inch cubes and toss with olive oil, salt, and pepper on a baking sheet, roast for 20-25 minutes or until tender
3. Marinate the tempeh in a mixture of lime juice and a pinch of salt for at least 10 minutes
4. Slice the onion into thin strips and sauté in a pan until caramelized
5. Steam the broccoli florets until tender
6. Pan-fry the marinated tempeh until golden brown
7. Assemble the bowl with roasted sweet potatoes, steamed broccoli, caramelized onions, and pan-fried tempeh, drizzle with additional lime juice if desired

Tips:

- For extra crispy tempeh, coat with cornstarch before pan-frying
- Use any remaining lime juice as a dressing for other dishes

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*Original ingredients requested: tempeh, sweet potatoes, broccoli, onions, lime juice
(Meal type: dinner)*