

Description: A flavorful and nutritious dinner bowl featuring tempeh, roasted sweet potatoes, and steamed broccoli, all tied together with a zesty lime juice dressing

Ingredients:

- 1 block of tempeh
- 2 large sweet potatoes
- 3 cups of broccoli florets
- 1 large onion
- 2 tablespoons of lime juice

Instructions:

1. Preheat the oven to 400°F (200°C)
2. Cut the sweet potatoes into 1-inch cubes and roast in the oven for 20-25 minutes, or until tender
3. Cut the tempeh into small pieces and pan-fry until golden brown
4. Slice the onion and sauté until translucent
5. Steam the broccoli florets until tender
6. In a small bowl, whisk together the lime juice and a pinch of salt
7. To assemble the bowl, place a portion of roasted sweet potatoes, tempeh, onion, and broccoli, and drizzle with the lime juice dressing

Tips:

- You can customize the recipe by adding your favorite spices or herbs to the tempeh while it's cooking
- For an extra burst of flavor, add some minced garlic to the lime juice dressing

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