blackened tempeh salad



featured product:
baby spring mix

fire up the skillet, this salad has all your favorite tex-mex flavors with vegan-friendly ingredients.

fresh corn, blackened tempeh and a drizzle of your favorite caesar dressing make this a meal you'll want on repeat.

ingredients

1 clamshell **organicgirl baby spring mix**
1 block of tempeh
1 tablespoon vegan butter (or regular)
2 teaspoons blackening seasoning
2 cobs of corn
1 avocado
½ cup croutons
¼ cup vegan or regular caesar dressing

directions

season the tempeh:
– slice the block of tempeh into thin strips or cubes.
– toss with blackening seasoning until evenly coated.

cook the tempeh:
– heat a skillet over medium heat and add the vegan butter.
– once melted and hot, add the seasoned tempeh.
– cook for 3–4 minutes per side, or until crispy and browned.

prepare the corn:
– if using fresh corn, grill or boil the ears until tender.
– let cool slightly, then cut the kernels off the cob.

assemble the salad:
– in a large bowl or serving platter, add organicgirl baby spring mix.
– top with blackened tempeh, corn kernels, sliced avocado, and croutons.

dress and serve:
– drizzle caesar dressing over the salad just before serving.
– toss gently or serve the dressing on the side if preferred.