



## 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.