

## Tempeh with Artichokes and Stewed onions



**Preparation time:** 15 min

**Difficulty:** Medium

## Ingredients

- Extra Virgin Olive (EVO) Oil: as required
- Fresh artichokes: 4
- Pepper: to taste
- Salt: to taste
- Tempeh fresco: 14 oz
- Yellow onion: 1

## For this recipe we used:

Chopped Tomatoes 14,10 oz



## Preparation

Julienne the onion (not too thin) and let it simmer with EVO oil in a pan. Add stick-cut tempeh and sauté, then add previously drained **Pomì chopped tomatoes** and cook.

Cut the fresh artichokes in very fine julienne and place them in the fridge in a bowl with water and lemon juice. When the tempeh is ready, season to taste and serve in a soup plate. Carefully drain the cut artichokes and lay them on the tempeh, add a little EVO oil and enjoy the dish.