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Coconut Rice with Vegetables and Bumi Tempeh Asia Style

Preparation time: 20 min

Cooking time: 10 min

Total time: 30 min

Difficulty: easy

Portions: 2 People

For the coconut rice

1 Cup(s) rice

1.5 Cup(s) cold water

0.5 ts salt

1 Clove(s) garlic

1 pc 1 ½ cm ginger

For the ginger-coconut-vegetables

1 pc medium zucchini, cut into thin diagonal pieces

1 pc small broccoli, chopped into medium-sized pieces

100 g spinach

200 ml coconut milk

1 tb soy sauce

2 Clove(s) garlic

1 tb grated ginger

1 tb coconut oil

1 Pinch(es) salt

1 tb lime juice (approx. half a lime)

For the sesame-miso-cream

50 ml Tahini

1 ts grated ginger

1 tb miso paste

1 pc lime

90 ml hot water

For the cucumber salad

0.25 pc cucumber, cut into thin slices

1 tb vinegar

1 ts sesame oil

1 tb soy sauce

1 Pack(s) tempeh

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1. Add all ingredients for the coconut rice to a medium saucepan and let it simmer over medium heat for about 10 minutes while frequently stirring. Then remove the rice from the heat and let it rest for 5 more minutes with the lid on.

2. Heat a skillet over medium heat and once heated, add the coconut oil, broccoli, and zucchini. Season with a pinch of salt and then sauté for 5 minutes, stirring occasionally.

3. Add ginger, garlic, salt, soy sauce, and fresh spinach and cook for 5 minutes. stirring occasionally. Reduce heat and add coconut milk, lime juice, and tempeh, and let it simmer for 2 to 3 minutes. Keep covered until ready to serve.

4. For the sesame miso cream: blend tahini, ginger, miso, lime, and water. Serv: Putt the rice on a plate and top with the tempeh and vegetables. Spread the sesame miso cream on the side and top with the cucumber salad. Voilà