Pomì
O Così. O Pomì.

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: 400 g
- Yellow onion: 1

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.

For this recipe we used:

Chopped Tomatoes 400 g

