



Korean Barbecue Tempeh Wraps# (OP W)

Serving: 5

Veg

Ingredients

- • 1 cup organic sugar or brown sugar
- • 6 tablespoons soy sauce
- • 6 tablespoons water
- • 5 garlic cloves, minced
- • 1-2 tablespoons rice vinegar
- • 1/2 teaspoons Sriracha sauce
- • 1/2 teaspoons cornstarch
- • 1/4 cup vegetable oil 1 pound tempeh, cut crosswise into 2-inch-thick strips
- • 4 (10-inch) flour tortillas
- • 2 large heads baby bok choy
- • (4 ounces each), sliced thin crosswise
- • 1 cup fresh cilantro leaves 3 radishes, trimmed, halved, and sliced thin
- • 2 scallions, sliced thin

Preparation Method

- Whisk sugar, soy sauce, water, garlic, vinegar, Sriracha, and cornstarch together in bowl.
- 2 Heat 2 tablespoons oil in 12-inch nonstick skillet over medium heat until shimmering. Add half of tempeh and cook until gold en brown, 2 to 4 minutes per side; transfer to paper towel-lined. plate. Repeat with remaining 2 tablespoons oil and remaining tempeh
- 3 Add sugar-soy mixture to now-empty skillet and simmer over medium-low heat until thickened and measures 1 cup, about 5 minutes; transfer to bowl. Toss tempeh with half of sauce in separate bowl.
- 4 Lay tortillas on counter, radishes, and scallions, in center of each tortilla, then drizzle ge tempeh, bok choy, cilantro, each with 1 tablespoon sauce. Fold short sides then bottom of tortilla over filling, pulling back firmly to tighten tortilla around filling, then continue to roll tightly. Serve with remaining sauce