



Pumpkin soup



4-5 servings



45 minutes

INGREDIENTS

- Tempeh
- Puteri Chilli Boh
- Onion
- Sugar

DIRECTIONS

1. Here is a quick rundown of the steps involved in making sambal goreng tempeh. The full recipe will be in the recipe card at the bottom of this post.
2. Blend all ingredients needed for the sambal until smooth paste forms.
3. Pan-fry tempeh in a [cast-iron skillet](#)/non-stick pan for around 2-3 minutes on each side, or until both sides are golden. Alternatively, you could also choose to deep-fry them. Set aside.
4. Add chili paste, tamarind paste, and coconut sugar to the same pan. Fry until it turns lightly browned.
5. Add tempeh in along with soy sauce. Give everything a quick toss or until everything is well mixed. Your sambal tempeh is ready to be served!