

## Baked, Breaded Tempeh

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1 8-ounce package tempeh, cut into 1-inch cubes  
2-4 tablespoons neutral-tasting oil  
1/4 cup nutritional yeast flakes  
1/2 teaspoon salt  
1 teaspoon ground coriander  
1 teaspoon dried thyme  
2 teaspoons dried oregano

Preheat oven to 350 F. Line a baking sheet with parchment paper.

In a large bowl, add the oil to the tempeh cubes and toss to coat. In a separate bowl, combine the dry ingredients. Add dry mix to the tempeh and toss until all pieces are coated evenly.

Place tempeh onto baking sheet in a single layer, taking care to space evenly. Bake for 25 minutes, or until golden brown. Taste best served warm.