

## **Cabbage Rolls with Tempeh and Sauerkraut**

**5-6 green cabbage or Chinese cabbage leaves**

**5-6 slices of tempeh, 2" x 3"**

**Safflower oil**

**Mustard**

**Sauerkraut**

**1 Tbsp. soy sauce**

**If you are using Chinese cabbage leaves, remove leaves from stem and steam. If you are using green cabbage, steam the entire head of cabbage several minutes until leaves can be easily removed.**

**Slice the tempeh and either pan fry or deep fry. Remove and drain on a paper towel and put a drop of shoyu on the tempeh. Place tempeh with sauerkraut and mustard, if desired, on cabbage leaf. Roll cabbage leaf around tempeh and fasten with a toothpick. Add enough water to half cover cabbage rolls, bring to a boil, reduce flame to low and simmer 5-7 minutes.**

**Remove cabbage rolls and place on a serving dish and enjoy!**