

## Vegan Banh Mi Sandwich

### Ingredients

- 1 pack of extra-firm tofu
- Extra-virgin olive oil
- 4 baguette pieces, sliced in half
- Spicy Mayo
- Fresh cilantro

### Pickled Veggies

- 1 daikon radish, sliced into sticks
- 2 carrots, sliced into sticks
- ½ cucumber, sliced into sticks
- ½ jalapeño pepper, sliced
- ⅓ cup rice vinegar
- ⅓ cup water
- Cane sugar, maple syrup, or any sweetener of your choice
- Sea salt

### Tofu Marinade

- 1 tablespoon olive oil
- 2 tablespoons tamari



- Juice of ½ lime
- ½ teaspoon lime zest
- 1 garlic clove, minced
- ½ teaspoon minced fresh ginger
- Freshly ground black pepper

## Instructions

1. Make the pickles in advance: Add the daikon, carrots, cucumbers, and jalapeños to a medium jar with vinegar, water, sugar and salt. Make sure to cover the veggies. Place in the fridge for at least an hour.
2. Drain the tofu and slice it into ½-inch slices. Place it on a towel and gently pat dry to remove excess water.
3. Make the marinade: In a bowl, mix together the olive oil, tamari, lime juice and zest, garlic, ginger, and pepper.
4. Place the tofu in a shallow pan and pour the marinade on top. Flip the tofu to fully coat it, adding more tamari if necessary. Let the tofu marinate for at least 15 minutes.
5. Heat a skillet to medium-high heat. Add a little oil to the pan and spread the tofu pieces out. Cook the tofu for a few minutes per side until it's deeply golden brown in colour. Remove from heat and season
6. Assemble sandwiches on the baguette with the spicy mayo, tofu slices, pickled veggies, and cilantro.