

TOFU BAHN MI

Ingredients:

Sandwich -

extra firm tofu
baguette
sriracha
avocado, mashed
olive oil
fresh cilantro

tofu marinade -

1 T olive oil
2 T soy sauce
juice from 1 lime
zest from 1/2 lime
1 clove garlic
freshly ground pepper

Pickled veggies -

2 cups rice vinegar
2 cups water
2 T kosher salt
6-8 T sugar
approximately 6 cups sliced/julienned carrots, jalapeño, red onion

Directions:

Make pickles at least one day in advance. Heat the rice vinegar, water, salt and sugar over high heat. bring to a boil. Stir to dissolve salt and sugar. Remove from heat. Pour over veggies in jars. Allow to come to room temperature then pop in the fridge.

Marinate tofu! Place tofu on a towel to drain. Slice and place in a shallow dish. Whisk together the marinade ingredients. Pour over tofu. Flip to coat. Marinate for 15-60 minutes.
Heat your grill or grill pan over medium/high heat. Brush with olive oil. Place tofu on the grill for about 5-10 minutes or until browned. Flip. Meanwhile brush sliced baguette with olive oil. Place oil-side down on the grill until toasted.

Assemble sandwiches by topping bread with mashed avocado, pickled veggies, cilantro and tofu. Serve with corn or other lovely produce.