

Tofu Bahn Mi Sandwiches

Makes 4 sandwiches

Ingredients

- ½ cup vinegar (rice vinegar preferably)
- ¼ cup sugar
- ¼ cup water
- 1 cup julienned carrots
- ½ large or one small red onion, sliced thin
- 2 or 3 small pickled Thai red chilies (or one small jalapeno)
- 14 oz. firm tofu, cut lengthways into four slices
- 2 tbsp. soy sauce
- 2 tbsp. rice vinegar
- 1 tsp. ground ginger
- Zest of two limes
- ¼ cup lime juice
- 2 tbsp. brown sugar
- 1 tbsp. smooth peanut butter
- ½ cup vegan mayonnaise (regular mayo if you're not vegan)
- ½ tbsp. garlic-chili paste
- ½ cup chopped cilantro
- ¼ cup chopped roasted peanuts
- 4 miniature baguettes



Directions

- 1) Bring the ½ cup vinegar, sugar, and water to a boil. When the sugar is completely dissolved, turn off the heat. Add the carrots, onion, and chilies, pour into a bowl, and let chill in the fridge for at least half an hour. (You can do this the night before).
- 2) Lay the tofu slices in a wide, flat baking dish. Whisk together the soy sauce, rice vinegar, ginger, lime zest, lime juice, brown sugar, and peanut butter and pour over the tofu. Let marinate for at least half an hour. (Again, this can be done the night before).
- 3) Preheat the oven to 425 degrees. Line a baking sheet with parchment paper.
- 4) Lay the tofu in a flat layer on the baking sheet and drizzle a bit more of the excess marinade on top. Pour the rest of the marinade in a bowl and set aside. Bake the tofu for 40-45 minutes, turning halfway through.
- 5) Meanwhile, whisk together the vegan mayo, 1-2 tbsp. of the reserved marinade, and the garlic chili paste.
- 6) Add the chopped cilantro and peanuts to the pickled carrot-onion mixture.
- 7) Slice each mini baguette lengthways. Scoop out a little bit of the center part of the bread to make room for more “stuff” on the sandwich. Spread both halves of the baguette with about 1 tbsp. of the mayo. Put on a slice of baked tofu. Top with a generous amount of the pickled carrot and onion mixture. Slice and serve!