

ROASTED GARLIC & QUINOA BAHN MI SANDWICH



INGREDIENTS

- 1 (4 oz.) Roasted Garlic & Quinoa Patty, thawed
- 1 tsp. Vegetable oil or pan spray
- 1 French 8 – 9" demi Baguette
- 3 Tbls. Lemongrass Ginger Mayo (use preferred brand or recipe below)
- ½ cup Pickled Daikon carrot mix, drained
- 8 rings Red onions, thin sliced, 1/16"
- 8 pieces Sliced red & green jalapenos
- 5 – 6 sprigs Cilantro, stems trimmed
- 3, 4" Cucumber spears, Persian or English, skin on

PREPARATION

Heat Roasted Garlic & Quinoa Patty patty on 350°F oiled griddle or skillet for 2 – 3 minutes per side until crispy and interior is 165°F. Slice into 3 strips.

If needed, crisp baguette on baking on sheet in a 350°F convection oven for 3 minutes. Store at room temp. Trim baguette ends and discard. Slice loaf lengthwise, make a hinge.

Spread mayo on both cut sides of loaf. Place 3 patty slices lengthwise onto lower half.

Pile daikon & carrot pickle over patty slices.

Place onions, jalapenos, cilantro and cucumber along length of sandwich. Serve Sriracha sauce on the side.

LEMONGRASS GINGER MAYONNAISE

INGREDIENTS

- 1 Tbls. Lime zest
- 3 Tbls. Lime juice
- 3 Tbls. Sugar
- 4 cups (1 qt.) Mayonnaise, heavy type
- 5 Tbls. Minced lemongrass paste, Gourmet Garden Brand or equivalent
- 2 Tbls. Minced ginger paste, Gourmet Garden Brand or equivalent
- ¼ cup Garlic chives, chopped finely
- 1 tsp. Pepper, white

PREPARATION

- In mixing bowl, whisk lime zest, lime juice and sugar until sugar is dissolved. Whisk in mayo until smooth.
- Add remaining ingredients and whisk together to blend.
- Place into storage container with lid. Label, date & refrigerate.

PICKLED DAIKON & CARROT

INGREDIENTS

- 1 lb. Carrots, peeled, matchstick julienned
- 1 lb. Daikon radish, peeled, matchstick julienned
- 2 Tbls. Salt
- 2 Tbls. Sugar

PREPARATION

- Place julienned carrot, daikon, 1 Tbls. salt and 1 Tbls. sugar into a bowl, mix well to blend. Push vegetables down to compact, allow to sit 10 minutes until softened and liquid has formed in bowl. Drain liquid. Rinse well to remove salt and sugar from vegetables. Drain well. Store in 2 qt. Cambro container.

PICKLE LIQUID

- ¼ cup Salt
- ½ cup Sugar
- 2 cups Water, warm
- 2 cups Vinegar, white distilled or cider

- Prepare pickle liquid: Blend salt, sugar and warm water. Stir until sugar and salt is dissolved. Add vinegar. Whisk to blend. Pour over vegetable mixture in Cambro storage container. Label, date and refrigerate for a minimum of 2 hours prior to use.

Gardenburger.