

Ingredients



14 oz Firm Tofu



1 Persian Cucumber



2 Tbsps Rice Vinegar



1 Tbsp Vegetarian Ponzu Sauce



1 Tbsp Honey



2 Small Baguettes



6 oz Carrots



1 Tbsp Sesame Oil



1 Tbsp Sambal Oelek



1 Tbsp Sugar



1 head Romanesco Cauliflower



1 clove Garlic



3 Tbsps Savory Black Bean-Chile Sauce



2 Tbsps Mayonnaise



1 Tbsp Togarashi Seasoning¹



1 Press the tofu & make the glaze

- Remove the **honey** from the refrigerator to bring to room temperature.
- Preheat the oven to 450°F.
- Drain the **tofu**, then place on a paper towel-lined plate. Place several layers of paper towels on top, then place a heavy-bottomed pot (or pan) on top of the paper

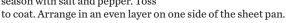


towels. Set aside to release the excess liquid at least 10 minutes.

- Peel 2 cloves of garlic; using a zester or the small side of a box grater, finely grate into a paste.
- In a medium bowl, combine the garlic paste, honey (kneading the packet before opening), ponzu, and black bean-chile sauce; whisk to thoroughly combine.

2 Prepare & roast the cauliflower

- · Meanwhile, wash and dry the fresh produce.
- Line two sheet pans with foil.
- · Cut out and discard the core of the cauliflower; cut into small florets.
- Transfer to one sheet pan; drizzle with the sesame oil and season with salt and pepper. Toss



• Roast 17 minutes, or until lightly browned and slightly tender. Leaving the oven on, remove from the oven.

Roast & dress the tofu

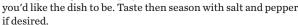
- · Using your hands, break the pressed tofu into bite-sized pieces.
- Transfer to the remaining sheet pan; drizzle with olive oil and season with the togarashi. Carefully toss to coat (the pieces may crumble). Roast 24 to 26 minutes, or until slightly crispy.



· Remove from oven and carefully transfer to the bowl of glaze; toss to coat.

4 Prepare the remaining ingredients & make the spicy mayo

- Meanwhile, thinly slice the cucumber into rounds.
- Peel the carrots; grate on the large side of a box grater.
- Halve the baguettes.
- In a bowl, combine the mayonnaise and as much of the sambal oelek as you'd like, depending on how spicy



5 Pickle the vegetables

- In a medium heatproof bowl, combine the cucumber rounds and grated carrots.
- In a small pot, combine the vinegar, sugar, and 1/3 cup of water. Season with salt and pepper. Heat to boiling on high.
- Once boiling, transfer to the bowl of prepared cucumber and carrots. Set aside to cool, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



Toast the baguettes & serve your dish

- Meanwhile, place the halved baguettes, cut side up, on the other side of the sheet pan of partially roasted cauliflower. Drizzle with **olive oil** and season with salt and pepper.
- Toast in the oven 5 to 7 minutes, or until the edges are lightly browned and the cauliflower is tender when pierced with a fork.
- Remove from the oven. Transfer the toasted baguettes to a work surface.
- Assemble the bánh mì using the toasted baguettes, spicy mayo, dressed tofu, and as much of the pickled vegetables as you'd like (discarding any liquid).
- Serve the bánh mì with the roasted cauliflower on the side. Enjoy!

