

# Un “Tuna” Sandwich

Serves 2 large Sandwiches

## INGREDIENTS:

1 15 oz Can Chickpeas  
1/4 Cup Sliced Scallions  
2 Tablespoon Roasted Red Peppers Diced (Jar)  
1/4 Small Dice Chopped Celery  
2 Tablespoon Dill Relish  
2 teapoon Chopped Capers  
2 Teaspoon Old Bay Seasoning  
1 Tablespoons Lemon Juice  
2 to 3 Tablespoons Cashew Cream Sauce\* (see recipe below)  
1 Tablespoon Dijon Mustard  
1 Tablespoon Chopped fresh Dill (or 1/4 tsp. dried dill )  
Hot Sauce to Taste  
Ground Pepper to Taste  
Kosher Salt (optional)



## DIRECTIONS:

1. Drain and rinse chickpeas.
2. Add the chickpeas to the food processor, pulse in 15 second bursts, scrape the sides down and repeat until the chickpeas are rough chop.
3. Add the chopped chickpea to a large bowl add all of the remaining ingredient, mix well
4. Adjust at the moisture of the Un Tuna by adding more Mayo. Season with salt, pepper and hot sauce to taste.
5. Build into sandwich with your favorite toppings. We recommend: Tomato, Avocado & Lettuce

## Notes:

\*Start with 2 tablespoons of Cashew Cream Sauce and add more to make it creamier if needed.

You can use Vegan Mayo as a substitution.

# Cashew Cream Sauce

Makes 3 Cups

## INGREDIENTS:

2 Cups Soaked Cashews

2 Tablespoon Light Miso Paste

1 Cup Plant Milk

1. Place Cashews, Miso & Milk in High Speed Blender.
2. Blend until creamy

## Notes:

This will be good for 5 to 7 days refrigerated.