

# Tofu Curry Sandwich

Serves 4

## INGREDIENTS:

- 1 Pack Firm Tofu
- 3 Tablespoons Miso Paste
- 2-3 Tablespoons Cashew Cream Sauce
- 1 teaspoon Curry Powder
- 1/4 teaspoon Granulated Garlic
- 2 teaspoons Chopped Dill (or 1/4 Dried Dill)
- 1/2 Cup Dried Currents
- 1-2 Tablespoons Lemon Juice
- 1/2 Cup Thinly Sliced English Cucumber
- Thinly Sliced Radish
- 1 Cup Arugula
- 8 Slices of your Favorite Sandwich Bread

## DIRECTIONS:

1. Preheat oven 400 degrees
2. Drain the tofu then slice the tofu into 6 slice.
3. Rub the tofu with the miso. Place the tofu on a foil lined baking sheet. Its a good idea to rub a few drops of oil on the sheet to prevent sticking. Cook the tofu for 15 minutes until it starts to brown on the edges. Allow to cool.
4. Mix the cashew cream with the curry powder, dill, granulated garlic and the lemon juice.
5. Rough chop the tofu or make a small dice.
6. Remove 1/4 curry cream sauce.
7. Add the chopped tofu to the curry sauce along with the currents.
8. Lightly toast the the bread, spread the curry cream sauce onto both side of bread. Layer the sliced cucumbers on to the bottom slice of bread add the curried tofu mix on top. Finish with the arugula & radish.

