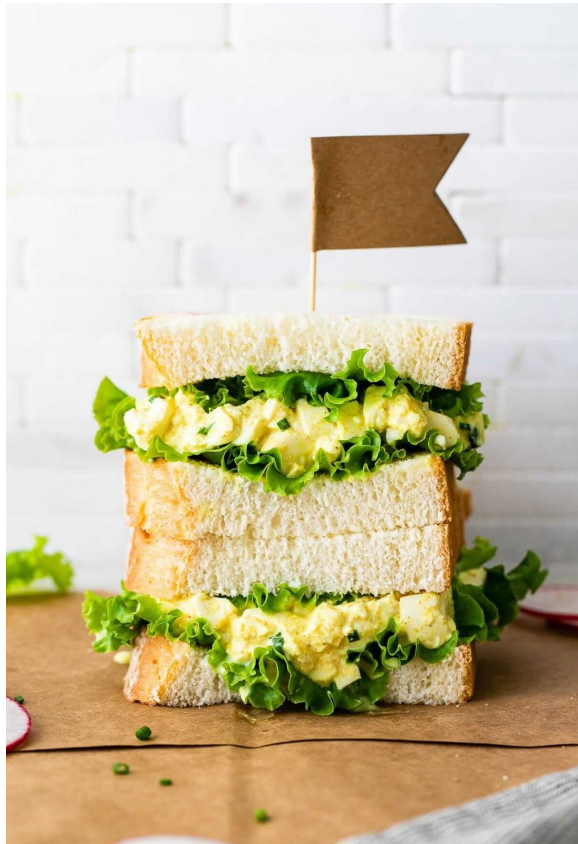


## RECIPE

# Tofu 'Egg' Salad Sandwich



Prepare in **10 minutes**

Ready in **1 hour**

Serves **2 people**

## Ingredients

- 2 blocks medium firm tofu
- 1 cup cashew nuts
- ½ tsp nutritional yeast
- 1 tsp lemon juice
- 2tsp Dijon mustard
- 1 tsp white vinegar
- 1 tbsp fresh chives, chopped
- 1 ½ tsp kala namak black salt
- ¼ cup filtered water
- ¼ tsp turmeric
- Black pepper
- Your favourite bread & plant butter for spread
- Mustard Cress and salad

## Preparation

1. Soak cashew nuts for at least 1 hr
2. Press tofu for 10 - 15 min then wrap in paper towel
3. For the mayo add all ingredients except tofu and chives to a blender and blend until smooth
4. Chop tofu into small chunks
5. In a bowl mix mayo, tofu and chives
6. Butter bread and make your sandwich

## Tips

The black salt is the secret ingredient that gives this the eggy taste