

UNMEAT SAUSAGE SANDWICH

Ingredients

1 pack, 200g	UNMEAT Sausage, thawed and scored diagonally
1 tsp	olive oil
4 pcs	plant based buns, eg. marby's hotdog rolls, sliced in the middle
½ cup	fresh greens
6 tbsp	vegan mayo

Dressing – guacamole (optional for a tex-mex inspired sandwich)

1 pc	ripe avocado, mashed
2 pcs	tomato, deseeded and small diced
1 pc	red onion, small diced
1 pc	lime juice
1 bunch	cilantro, chopped
1 tsp	salt
½ tsp	black pepper

Dressing for greens

1 pc	lime or lemon juice
½ cup	chopped cilantro
1 tbsp	corn syrup
½ cup	olive oil
1 tsp	toasted chili flakes
1 tsp	salt
½ tsp	black pepper

OPTIONALS: sliced red radish, sliced cucumbers, pickle relish, pickled jalapenos

Procedures

1. In a pan, heat oil and fry the sausages until fully heated. Set aside.
2. OPTIONAL STEP: In a bowl, mash together the avocado, red tomatoes, red onion, lime juice, cilantro, salt and pepper. Chill and set aside.
3. Make the dressing for the greens by whisking together the dressing ingredients. Toss about 3-4 tbsp of this dressing to your greens.
4. To assemble your sandwiches
 - a. For a plain sandwich, toast the buns on the pan. Spread some vegan mayo on one side of the sliced buns. Add about a teaspoon pickle relish on the other side.
 - b. (OPTIONAL) For a tex-mex inspired sandwich, toast your buns on a hot pan. Spread some prepared guacamole on one side of the sliced buns. Add about 2-3 pcs of the pickled jalapeno (for spice)
5. Add the dressed greens and the cooked UNMEAT sausage. Garnish with sliced red radish and cucumbers.
6. Serve with a side of chips.

Yield: 4 sandwiches