

chick salad sandwich

2 1/2 - 3 cups wildwood tofu - super firm
1 cup vegenaïse
1 tbsp dairy-free sour cream
2 celery ribs - chopped
1/2 red onion - chopped
1/2 cup walnuts - chopped
1/2 lemon
2 tbsp tarragon - chopped
olive oil
salt and pepper to taste

in a skillet, heat 2 tbsp olive oil to 350 degrees and crumble the tofu into larger pieces. fry up until lightly browned on all sides. set in the fridge to cool.

chop up the celery, onion, walnuts and tarragon. set aside.

in a separate bowl, mix together the vegenaïse and dairy-free sour cream. add the tarragon and a little salt and pepper to taste.

once the tofu has cooled use a large bowl to combine the vegenaïse mix, onion, celery, walnuts and tofu. squeeze 1/2 the lemon and add salt and pepper to taste.

serve on a toasted bagel with a side of salty chips.