

Scramble Tofu Breakfast Bahn Mi

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/bahn-mi-recipe-serious-east>

Ingredients:

- 2 tablespoons vegetable oil
- 1/2 pound cremini mushrooms cleaned and thinly sliced
- 3/4 cup sliced shallots thinly
- 4 scallions white and green parts divided and sliced very thin
- 4 cloves garlic peeled and mince
- 1 pound extra firm tofu or firm, drained
- 1/2 cup vegetable broth
- 3 tablespoons soy sauce preferably Thai thin soy sauce or tamari
- 2 tablespoons lime juice
- 2 teaspoons ground coriander
- 1 teaspoon ground white pepper
- 1 teaspoon curry powder any variety
- 10 inches crusty sandwich rolls
- 2 baguettes
- vegan mayonnaise
- cilantro springs
- 1 slice ripe tomato
- 1 slice red radish or matchsticks of daikon or jicama
- Asian garlic chili sauce such as Sriracha or sambal oelek
- 1/2 pound daikon radish about one slender 10 inch radish
- 1/4 pound carrots about 2 large carrots
- 6 jalapeño chilies large green, stems removed
- 1 cup rice vinegar
- 1/2 cup sugar
- 1/4 cup kosher salt
- 1 teaspoon whole peppercorns black or mixed color
- 4 whole star anise