

# Banh Mi Sandwich

Yield: 4 min  
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-dried-radish-recipe>

## Ingredients:

- 1/2 cup white distilled vinegar
- 1/2 cup rice wine vinegar
- 1 cup water warm filtered
- 1/3 cup agave syrup or 1/2 cup sugar
- 1 teaspoon salt
- 3/4 pound daikon radish 1/2- ,peeled and cut thinly into 3" matchsticks or shredded
- 2 carrots large, peeled and cut thinly into 3" matchsticks or shredded
- 2 broccoli large, stalks, peeled and cut into 3" matchsticks or shredded
- 1 teaspoon lemongrass bulb only minced
- 1 teaspoon garlic minced
- 1 teaspoon fresh ginger root grated
- 1 lime Juice of
- 1/3 cup organic soy sauce
- 1 tablespoon agave syrup or sugar
- 1 pound extra firm tofu drained really well
- 2 teaspoons canola oil 1-
- 2 baguettes French
- 1/2 English cucumber large, sliced thinly into rounds
- 1 jalapeno pepper finely minced
- 1/2 cup cilantro leaves
- 4 tablespoons Vegenaïse
- salt
- pepper