

Recipe Name: Happy Horse Sandwich

Recipe by: Nori Zad Vegan ACT member

Serves: 2

Description:

I stumbled on the Horseshoe Sandwich online one day – traditionally made of thick toast, a patty, chips, and a "secret" cheesy sauce. Need I say more! However, ever since I was little, the concept and idea of horseshoes has left me feeling uneasy and uncomfortable. Chips or no chips, this chippie monster didn't want a bar of it. Couple this with watching a couple of beautiful videos by Ren Hurst (Riding on the power of others), I realised that my innate discomfort with horseshoes is indeed understandable and warranted.

As an ode to Ren Hurst, I present the Happy Horse Sandwich – a vegan take on toast, patty, chips and 'secret' cheesy sauce to go with.



Ingredients:

Patty

100g plain tofu
1 cup ground cashews
1 handful coriander finely chopped (reserve some leaves for garnish)
2 tsp chilli powder
2 tsp paprika
1 tsp cumin
1 garlic clove minced
pinch of salt optional

Chips

4 large potatoes
vegetable oil
salt or seasoning optional

Toast

4 slices of bread of your choice
Cos lettuce leaves
Pickles sliced

Secret cheesy sauce

1/2 cup cashews
1/2 cup nutritional yeast
juice of 1 lemon
2 tbsp water
1 tsp brown sugar or sweetener of choice
chilli powder
jalapenos to taste ('hot' tip thanks to Little Oak Sanctuary!)

Instructions:

Preheat the oven to 170 degrees Celsius, line two baking trays.

Wash, peel and slice potatoes into shoe string size. In a bowl, add sliced potatoes, seasoning and vegetable oil, mix to coat. Arrange potatoes in a single layer on baking tray. Bake until golden around 40 minutes, turning over half way.

In a bowl, add all the patty ingredients. Break the tofu up with your hands (scramble). Mix until well combined.

Roll and shape the mixture with your hands into patties. Arrange on tray and bake until golden around 15 minutes.

In a blender, add all secret cheesy sauce ingredients. Blend until smooth in consistency, add a little extra water if needed.

Layer toast with cos lettuce, patty, and slices of pickle. Top with chips and zingy hot cheesy sauce. Garnish with chopped coriander.

Notes: Devour!