

Vegan TTKA (Temph, Tomato, Kale and Avocado) Sandwich



Ingredients:

4 Strips Of LightLife Temph Smoky Vegan Bacon
Vegan Garlic Aioli Sauce
Tomato slices
Kale
Avocado
Daiya shreds (off the block recipe)
Grilled Onions
Two slices of toasted bread

Vegan Aioli Sauce:

3 Bulbs roasted garlic
1/2 cup vegan mayo
1 tbsp lemon juice
1 tbsp parsley
Avocado (as needed)

Directions:

Vegan Garlic Aioli Sauce:

Combine all ingredients in blender and mix until smooth.

Sandwich:

1. Fry Temph bacon in skillet on medium fire
2. Cut veggies and sit to the side
3. Toast bread while Temph cooks
4. Once bacon is done and bread is done toasting, layer your one slice of bread with Aioli Sauce, veggies, Temph then vegan cheese.
5. Put in toaster oven, then take out once cheese has melted
6. Top with other slice of bread and enjoy!