

# CALIFORNIA VEGGIE SANDWICH

with (Quick) Roasted Garlic Mayo and Goat Cheese

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## INGREDIENTS

Prep Time: 2 Hours  
Servings: 6

### Fresh Veggie Pickles

1 cup White Vinegar  
1/2 Lemon, juiced  
1/4 Cup White Sugar  
2 Tablespoons Kosher Salt  
1/2 cup Carrots, Grated  
1 cup Red Onion, thinly sliced  
1/2 cup Sweet Peppers, thinly sliced  
Water

### For the Roasted Garlic Mayo

1 head Garlic  
2 tablespoons Olive Oil  
1/2 cup Light Mayo  
1 tablespoon Lemon Juice

### For the Sandwich

1 Avocado  
1/2 Lemon, juiced  
8 slices Sourdough Bread  
1 Cucumber, thinly sliced  
Butter Lettuce, shredded  
6 oz Goat Cheese  
Salt and Pepper

## DIRECTIONS

1. **Prepare the fresh veggie pickles:** In a sealed container, toss together the carrots, red onion and sweet peppers. In a medium bowl, whisk together the lemon juice, white vinegar, white sugar and kosher salt. Pour over vegetables in container, topping off with water to be sure the veggies are covered with liquid. Cover with sealed lid and refrigerate 1-2 hours before using.

2. **For the roasted garlic mayo:** preheat oven to 400 degrees. Slice the top off the head of garlic to reveal the cloves inside (slicing in half is too far, just enough to remove the stem and reveal some of the cloves inside). Place on top of a piece of foil and drizzle with 2 tablespoons olive oil. Use the foil to completely wrap the garlic and place on sheetry in the oven. Roast until cloves are golden brown, about 30 minutes. Remove from foil and allow to cool completely. Chop cooled garlic cloves finely.

3. In a food processor (or in a medium bowl with a whisk), blend together the roasted garlic, light mayo and lemon juice.

5. **Assemble the sandwich:** In a small bowl, mash together the avocado and lemon juice; season with salt and pepper. Divide mixture amongst 4 slices of sourdough bread. On the other four slices, generously brush with roasted garlic mayo.

6. Layer cucumber, shredded lettuce, veggie pickles and cheese on top of the avocado and top with the slice of bread brushed with mayo. Serve.

