



## SPA LUNCH

# Miyoko's Vegan Smoked Cheese Sandwiches

Miyoko's Creamery changed the paradigm for plant-based cheeses with its wide array of plain and flavored cheeses and butters. In this incredible sandwich, its smoked vegan cashew mozzarella cheese takes center stage, layered with the lively flavors of our house-made olive tapenade, sweet caramelized onions, and balsamic glaze; a tangle of peppery arugula; and briny muffaletta mix.

MAKES 2 SANDWICHES

4 slices artisanal bread, such as Della Fattoria semolina bread, or 2 ciabatta rolls, split and toasted

4–6 oz Miyoko's Creamery's vegan cashew milk mozzarella, sliced

2 tablespoons vegan mayonnaise

¼ cup black olive tapenade, homemade (page 209) or store-bought

¼ cup store-bought muffaletta mix or olive salad (optional)

½ cup Balsamic Caramelized Onions (page 208)

⅔ cup arugula

1 tablespoon Balsamic Glaze (page 210) or aged balsamic

Kosher salt and freshly ground pepper

Lay the bread slices or roll halves (cut side up) on a cutting board. Divide the cheese evenly between 2 of the bread slices or between the roll bottoms. Spread the vegan mayonnaise and the tapenade over the cheese, then top with the muffaletta mix (if using) and the caramelized onions, dividing each ingredient evenly.

In a bowl, toss together the arugula and balsamic glaze and season with salt and pepper. Divide the arugula evenly between the sandwiches, piling it on top of the caramelized onions. Cap with the remaining 2 bread slices or roll tops, cut in half, and serve.

