



VEGAN CHEF CHALLENGE

SACRAMENTO NATURAL FOODS CO-OP 2021 MENU



Tofu Katsu Sandwich

This oven-fried Katsu patty will knock your socks off! Seasoned with our housemade fried chicken seasoning, served with cabbage slaw, topped with a gochujang aioli, and served on a toasted vegan bun.

Ingredients: Firm tofu, green cabbage, carrot, jalapeno, Vegenaïse, tamari, rice vinegar, ginger, garlic, gochujang, chili paste, green onion, sesame oil, lime juice, Panko bread crumbs, A/P flour, almond milk, sunflower oil, garlic granules, onion powder, cayenne pepper powder, Italian seasoning, ground black pepper, paprika, sugar

-All produce, spices, tofu, juice, seeds, and oils are organic

Jackfruit Tamale Pie

Our perfectly seasoned jackfruit filling topped with organic creamy polenta. Major comfort food vibes! Find this gem on our hot bar.

Ingredients: Jackfruit, crushed tomatoes, sweet corn, red and green bell pepper, yellow onion, jalapeño, tomato paste, lemon juice, sunflower oil, chili powder, chipotle powder, dried oregano, paprika, cumin, sea salt, black pepper

-All produce, spices, juice, and oils are organic



CHEF'S FAVORITE FROM PAST VCC Oyster Mushroom Banh Mi Sandwich



Oyster mushrooms prepared with our vegan banh mi marinade are cooked up and layered with all the traditional banh mi fixings - house-pickled red onion, shredded carrots, cilantro & mint with our Sriracha Vegenaïse served on local pugliese roll.

DINERS' FAVORITE FROM 2019 VCC Vegan Florentine Burger



Comes with a delicate vegan Florentine patty, and melted vegan cheddar. Placed gently on top of juicy tomatoes and with fresh hyper local red leaf lettuce. Cooked to perfection on a Village Bakery burger bun toasted with olive oil and smothered with vegan creamy basil mayo. Your taste buds will be slam dancing.

VOTE TODAY FOR THE CO-OP
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