Jackfruit Chicken Salad Sandwich  
  
6-7 Slider Rolls, or Mini Croissants  
2 17 oz can of Jackfruit in Water  
1 1/2 Not Chicken, Chicken Bouillon Cubes  
3/4 C Nutritional Yeast  
1/2 tsp Garlic Powder  
1/4 tsp onion Powder  
1/2 C Celery (Diced Small)

1/2 C Red Onion (Diced Small)

1 Sprig Dill

1 TBS Chopped Walnuts

6-7 Pieces of Green Leaf Lettuce  
12-15 Slices of Roma Tomato  
Avocado Mayo & Whole Grain Dijon Mustard to taste.

Grilled Avocado Vegan Mayo:

*Take 1 Avocado and spray with olive oil. Grill on high face down (or use a George Forman) for 5 minutes.*

*Put into food processor with:  
1Tbs White Vinegar   
1 Tbs lemon juice  
1/2 Tbs Whole Grain Dijon mustard   
1/4 tsp salt  
Once combined, add in 1/2 TBS olive oil and mix again for another minute or so.*

Rinse well, and then cut dense triangle tips off of the jackfruit. Pull the jackfruit apart with your hands in a bowl, and discard seeds. Add to sauté pan with 3/4 C hot water, not chicken chicken bouillon cubes, nutritional yeast, garlic powder, and onion powder.  
  
Cook on medium low heat until all the liquid is cooked out (around 8-9 minutes).  
  
Preheat oven to 350  
Spread Jackfruit onto a parchment lined baking sheet. Bake for 10 minutes, stir, and then cook for 10-15 more minutes. You want it to be dry and crisped around the edges.  
  
Meanwhile chop your produce, walnuts, and dill. Mix together in a bowl and set aside.  
  
Once your Jackfruit is done, layer your sandwich top and bottoms with both mayo and Dijon, and then top with jackfruit, veggie mix, tomatoes, and lettuce.