

Ingredients

- 1 lime, juiced and zested
- 1 clove garlic, peeled and smashed
- 1 teaspoon rice vinegar
- 1/2 teaspoon salt
- 2 Tablespoons olive oil
- 2 Tablespoons sesame oil
- 1 baguette, sliced lengthwise
- 2 cucumbers, peeled into ribbons
- 4 carrots, peeled into ribbons
- 1 bunch basil, chopped
- 1 bunch cilantro, chopped
- 1 bunch mint, chopped
- 1 avocado, smashed
- *Optional: Creamy Asian Dressing (see recipe)

Directions

1. In a small mixing bowl, whisk together lime zest and juice, garlic, rice wine vinegar, and salt. While whisking, add the olive oil and sesame oil. Set aside.
2. In a large mixing bowl, add cucumber, carrot ribbons, basil, cilantro, and mint.
3. Pour half of the dressing over the cucumbers, carrot ribbons, basil, cilantro and mint.
4. Spread avocado evenly over the bottom half of the baguette. Layer cucumber mixture over the avocado.
5. Drizzle the top half of bread with remaining dressing and place on top. *Optional: Drizzle with Creamy Asian Sauce. Slice baguette into servings.
6. Serve and enjoy!