

# Turkey Sandwich with Brussels Sprout Slaw

**Prep time:** 25 min. **Total time:** 40 min.

**Yields:** 4 servings **Author:** Chef Ben **Cuisine:** American **Course:** lunch or dinner

## Ingredients:

24oz. Brussels sprouts, trimmed	2 tbsp. Apple-cider vinegar
6-8 oz. carrots-shredded	1 tsp. Kosher salt
1 ½ cups mayonnaise (olive oil or avocado)	½ tsp. freshly ground black pepper
2 tbsp. Dijon mustard	1/2 tsp. celery seeds
4 tbsp. whole-grain mustard	¾ lb. oven-roasted turkey (sliced or fingered pulled)
	<b>(2) 8"-inch hoagie rolls</b>

## Directions:

1. Using a food processor with the slicing disk and process the Brussels Sprouts through the food tube. (No need to remove the cores of the sprouts) Transfer to a large non-reactive bowl. Using the shredding disk, process the carrots by shredding them. Transfer to the bowl with the sliced Brussels sprouts.
2. In a medium bowl, whisk together the mayonnaise, Dijon & whole-grain mustard, apple cider vinegar, salt and freshly ground black pepper and celery seeds. Add the mayonnaise mixture to the sprouts and toss well.
3. Slice the hoagies down middle on a cutting board. Spread a thin layer of roasted-garlic mayonnaise over each side. Place a layer of leftover oven-roasted turkey on the bottom halves, pile some Brussels sprout slaw on top, and place a second layer of turkey over slaw. Sprinkle with salt & pepper, add lettuce and tomato if you like.