

# SPRING ROLLS

- Thai Kitchen brand **Thin rice noodles**
- 1 teaspoon **toasted sesame oil**
- ¼ teaspoon fine **sea salt**
- 1 cup torn **romaine lettuce**
- 1 cup very thinly sliced **red cabbage**
- 2 medium **carrots**, peeled and cut into matchsticks or sliced into strips with a julienne peeler
- 2 **Mini cucumbers** sliced into strips with a julienne peeler
- 2 medium **orange peppers**, thinly sliced
- ¼ cup thinly sliced **green onions**
- ¼ cup roughly chopped (or whole) **fresh mint**
- 8 sheets rice paper (**spring roll wrappers**)



## Peanut Sauce

- ⅓ cup creamy **peanut butter**
  - 2 tablespoons **rice vinegar**
  - 2 tablespoons **tamari or soy sauce**
  - 2 tablespoons **maple syrup**
  - 1 tablespoons **toasted sesame oil**
  - 2 **cloves garlic**, pressed or minced
  - 2 to 3 tablespoons **water**, as needed
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- *To make the spring rolls:* Bring a pot of water to boil and cook the noodles just until al dente, according to package directions. Drain, rinse them under cool water, and return them to the pot. Off the heat, toss the noodles with the sesame oil and salt, and set aside.
  - Fill a shallow pan (a pie pan or 9" round cake pan works great) with an inch of water. Fold a tea towel in half and place it next to the dish. Make sure your prepared fillings are within reach.
  - Combine the green onion, cilantro and mint in a small bowl, and stir.

- Place one rice paper in the water and let it rest for about 20 seconds, give or take. You'll learn to go by feel here—wait until the sheet is pliable but not super floppy. Carefully lay it flat on the towel.
  - Leaving about 1 inch of open rice paper around the edges, cover the lower third of the paper with a few pieces of romaine lettuce, followed by a small handful of rice noodles, some cabbage, and a few strips of carrot, cucumber and jalapeño. Add green onion, cilantro and mint.
  - Fold the lower edge up over the fillings, rolling upward just until the filling is compactly enclosed. Fold over the short sides like you would to make a burrito. Lastly, roll it up. Repeat with the remaining ingredients.
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- ***To make the peanut sauce:*** In a small bowl, whisk together the peanut butter, rice vinegar, tamari, maple syrup, sesame oil, and garlic. Whisk in 2 to 3 tablespoons water, as needed to make a super creamy but dip-able sauce.
  - Serve the spring rolls with peanut sauce on the side. You can serve them whole, or sliced in half on the diagonal with a sharp chef's knife.