

Spring Rolls with Thai Peanut Sauce

40 minutes

Combine with a soup for a complete meal

Ingredients (16 rolls/serves four)

16 rice paper wraps
1/2 cucumber
3 medium carrots
16 basil leaves
1 (227g) package of rice vermicelli
50-80 grams of spring mix
1/3 cup natural peanut butter
Peanut sauce seasoning (2 tbsp tamari, 2 tbsp sweet red pepper sauce, 1 tbsp toasted sesame oil, 2 tbsp rice vinegar)
Rice vermicelli seasoning (2 tbsp tamari, 1 tbsp sesame oil)



Check out the video at <https://tobermorymeetingplace.com/food-programs/good-to-go/>

Instructions

1. Bring a large pot of water to boil. Add rice vermicelli and cook for 3 minutes. Strain and run under cold water briefly before setting aside to drain completely before adding the vermicelli seasoning.
2. Peel and grate carrots. Slice cucumber lengthwise into 1/4" slabs and then slice diagonally to create 2 to 3 inch matchsticks.
3. Soak a rice paper wrap in hot water for 30 to 60 seconds (the wrap should be pliable but not gummy). Place on a flat surface and fill with a small amount of the seasoned vermicelli, spring mix, grated carrots, matchstick cucumbers, and one basil leaf. Position filling in the centre of the rice wrap. Pull up the side of the wrap closest to you and fold it over the filling while simultaneously pulling the filling in to form a tight roll. Fold the sides in towards the centre and then continue to roll the wrap all the way around. The wrap will stick to itself, sealing the filling inside. (You might want to check out the video for a technique primer here;)
4. Continue to wrap the remaining spring rolls.
5. Mix peanut butter with Thai peanut sauce seasoning. Whisk together until smooth.
6. Cut each spring roll in half if you wish or leave them whole. Serve with Thai peanut sauce and enjoy!

*Return glass mason jars to The Meeting Place at your convenience to help us reduce our waste footprint. We also happily accept mason jar donations.
Thank you!*