

Veggie Spring Rolls

These veggie spring rolls are a great way to pack more veggies into your diet. Add in whatever you like!

Prep:
10 minutes

Cook:
0 minutes

Ready In:
10 minutes

Servings:
1-2



Spring Rolls

12" rice paper sheets
1 english cucumber
1 large carrot
Marinated tofu
cooked rice noodles or rice
Avocado
Shredded lettuce or cabbage
Thai basil or mint

Sauce

2 tbsp powdered peanut butter
2 tbsp maple syrup
1 tbsp coconut aminos
1 tbsp sriracha or chili sauce
1 tsp rice vinegar
1 tsp ground ginger

Instructions

- 1 Julienne your cucumber and carrot into long strips and cut the strips in half.
- 2 Shred your lettuce and prepare any of your other fillings.
- 3 Place rice paper under the kitchen faucet and run water over it until all the sides are wet. Then place on a flat surface and fill with your veggies. Leave 2 inches of space around the sides. Once the paper is soft, roll it up like a burrito tucking in the sides and rolling it up.
- 4 Mix your sauce ingredients together in a small bowl with a whisk. Dip veggie rolls in sauce and enjoy!