

# SUMMER ROLLS w/2 dipping sauces

## INGREDIENTS

- 8 10-inch rice paper wrappers
- 1 avocado, cut into ½ inch strips
- ½ large red bell pepper, thinly sliced
- ½ large yellow bell pepper, thinly sliced
- 1 cup shredded carrots
- 4 baby cucumbers, thinly sliced
- 3-4 cups spring mix or shredded lettuce
- 1 cup shredded red cabbage
- 1 cup fresh herbs, cilantro, basil, mint (use any combination)
- 4 ounces dried vermicelli rice noodles, cooked according to the directions

## DIRECTIONS

1. Add a half-inch of water to a large shallow dish to dip the rice paper wrappers in. Dip one sheet of rice paper wrapper in the water for about two seconds and place it on a flat surface.
2. You will be preparing 8 rolls and using only some of each ingredient for each summer roll. Avoid over filling the rolls.
3. Working on the lower half of the rice paper, place a couple slices of avocado, bell pepper slices, and carrot in the middle, arranging them into a neat row.  
\* Leave at least 1 inch of wrapper at the sides and bottom free and the top 1/3 uncovered.\*
4. Top the veggies with some of the cucumber, lettuce, red cabbage, fresh herbs and a small amount of the prepared rice noodles - stacking everything on the veggies already added.  
\*Leave at least 1 inch of wrapper at the sides and bottom free and the top 1/3 uncovered.\*
5. To roll, start at the end closest to you and pick up the inch of wrapper and lift it up and over the filling, using your other fingers to keep the filling from escaping. Roll forward gently and firmly, compressing the filling as you go.
6. When you've brought the edge over all of the filling, fold the right and left sides in toward the middle, like a burrito, to hold in all the ingredients, and continue rolling until complete.
7. Place the summer roll on a plate and let it sit for 1 minute or until the wrapper is no longer tacky. The surface should still feel soft and pliable but it should not feel sticky since the excess water should be absorbed by now.
8. Cut each summer roll in half and serve with the dipping sauces.

Recipe inspired by: <https://drivemehungry.com/vegetarian-summer-rolls/#recipe>



# Summer Roll Dipping Sauce #1

## INGREDIENTS

- 1/4 cup fish sauce or soy sauce
- 1/4 cup sugar
- 1/3 cup water
- 1 lime, juiced (about 2 tablespoons)
- 2 teaspoons rice vinegar
- 1 clove garlic, grated or minced
- 1 teaspoon chili garlic sauce, optional

## DIRECTIONS

1. Whisk together all of the ingredients in a medium bowl.
2. Let sit for 15 minutes before serving.

# Summer Roll Dipping Sauce #2

## INGREDIENTS

- 1/2 cup peanut butter
- 2 tablespoons rice vinegar
- 3 tablespoons soy sauce
- 2 tablespoons honey
- 1 clove garlic, grated or minced
- 1/2 - 1 teaspoon chili garlic sauce
- 2 tablespoons coconut milk, plus more as needed to reach desired consistency

## DIRECTIONS

1. Whisk together all of the ingredients in a medium bowl.
2. Let sit for 15 minutes before serving.

