

Vegetable and Tofu Spring Rolls with Peanut Sauce

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Adapted from: <http://sallysbakingaddiction.com/2015/04/07/homemade-fresh-summer-rolls-with-easy-peanut-dipping-sauce/>

Prep: 25 mins | Cook: 15 mins | Total: 35 mins | Yield: 10 rolls

Ingredients:

For the easy peanut dipping sauce:

- ¼ cup creamy peanut butter
- 1 tbsp hoisin sauce
- 2 tsp soy sauce
- 1 clove garlic, mashed (or about 1 tsp minced)
- 1 tsp sriracha sauce or chili garlic sauce, optional for spice
- 1-2 tbsp warm water, or more as needed

For the spring rolls:

- 10 spring roll rice paper wrappers
- 1 package firm tofu
- 2 large carrots, peeled and julienned
- 1 large cucumber, julienned (peeling optional)
- 1 large red pepper, julienned
- 1/3 cup purple cabbage, chopped
- 1 avocado, sliced
- Handful fresh cilantro (and/or mint, basil)
- 5 large green lettuce leaves (romaine, butter, etc.), torn in half



Instructions

- 1. Prepare the dipping sauce:** Add all dipping sauce ingredients (except water and optional garnish) together to a medium bowl. Whisk until smooth. Add 1-2 tbsp warm water or until you reach desired thinness. Pour into a serving bowl/ramekin and top with garnish. Set aside.
- 2. Prepare the tofu:** Slice tofu into strips. Pan-fry over medium heat with a drizzle of soy sauce.
- 3. Prepare the rice paper wrappers:** Pour warm water into a large bowl or deep dish. One at a time, dip a rice paper wrapper into the water for about 15-20 seconds (or whatever the package suggests). The wrapper should be soft, yet still slightly firm and pliable. Immediately remove from water and place flat onto a work surface, such as a large wood cutting board.
- 4. Fill the rolls:** Place a few sticks of carrot, cucumber, red pepper, and a sprinkle of cabbage on the bottom 1/3 of a rice paper. Then add a slice or 2 of avocado and a bit of cilantro. Lay ½ lettuce leaf on top. Do not overstuff the roll.
- 5. Roll them:** Gently pull up the bottom of the roll and roll over the filling, using your hands to tuck the filling as you go. You want a very tight roll.
- 6. Serve:** After rolling each, place on a serving plate. Cut in half and serve with peanut sauce.

Notes