

Fresh Summer Rolls with Easy Peanut Dipping Sauce

INGREDIENTS:

Easy Peanut Dipping Sauce¹

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

- 1/4 cup creamy peanut butter
- 1 Tablespoon hoisin sauce²
- 2 teaspoons soy sauce
- 1 clove garlic, mashed (or about 1 teaspoon minced)
- 1 teaspoon Sriracha sauce or a chile garlic sauce, optional for spice
- 1-2 Tablespoons warm water, or more as needed



Summer Rolls³

- 10 spring roll rice paper wrappers
- 2 large carrots, peeled and julienned
- 1 large cucumber, julienned (you can peel, but I don't)
- 1 large red pepper, julienned
- 1/3 cup chopped purple cabbage
- 1 avocado, sliced
- handful fresh cilantro (and/or mint, basil)
- 5 large green lettuce leaves (romaine, butter, etc), torn in half
- sesame seeds for garnish (optional)

MATERIALS NEEDED:

- Knife
- Cutting board
- Measuring spoons
- Measuring cups
- Large pot

Directions:

1. **Prepare the dipping sauce:** You can whisk everything together in a bowl or use a food processor. Add everything to a medium bowl (except water and optional garnish) and whisk until smooth. Add 1-2 Tablespoons of warm water or until you reach desired thinness. Pour into a serving bowl/ramekin and top with garnish. Set aside.
2. **Prepare the rice paper wrappers:** Pour warm water into a large bowl or 9-inch square or round baking pan. Working with one at a time, dip the rice paper wrapper into the warm water for 15-20 seconds (or whatever the package suggests). Usually it's around that time. You want the wrapper to be soft, yet still slightly firm and pliable. Immediately remove from the water and place flat onto a work surface such as a large plastic or ceramic cutting board. Sometimes I use a large wood cutting board, but the wrappers stick to it a little more. Pat the wrapper slightly dry.
3. **Fill the rolls:** Place a few sticks of carrot, cucumber, red pepper, and a sprinkle of cabbage on top of the bottom 1/3 of the rice paper. Then a slice or two of avocado and a bit of cilantro. Lay 1/2 of a lettuce leaf on top. Do not overstuff the roll.
4. **Roll them:** Roll everything up tightly. To do so, gently pull up the bottom of the roll and roll over the filling. Then, roll and use your hands to tuck the filling in as you go. It's basically like you're rolling a burrito! Remember, you want a very tight roll. You can fold in the sides of the rice paper roll if you wish, but sometimes I don't.
5. **Serve:** After rolling each, place on a serving plate. Cut in half, sprinkle with sesame seeds, and serve with peanut sauce.21822056410055

