

## Avocado Veggie Spring Rolls with Peanut Dipping Sauce

Serves: 4

Consider the recipe below a template for wrapping up nearly any chopped fresh or roasted vegetable and protein you have around. The trick is the herbs and peanut dipping sauce. Feel free to pass on the DIY peanut sauce and just buy it, but promise me you won't skimp on the herbs. They are the sunshine of food. If you are making these for a crowd, don't enslave yourself to make a million cute wraps. Instead, do a demo and allow everyone to make their own. Then relax while everyone enjoys a fun hands-on activity.

*For the rice paper wraps:*

- 10-12 rice paper wrappers
- 2 cups cooked white rice
- 1 package seaweed snack sheets (12+ sheets)
- 2 large carrots, thinly julienned
- Red cabbage, sliced into thin strips
- 2 avocados, thinly sliced
- 8 ounces tofu, sliced into thin strips
- 1 bunch basil, mint, or cilantro, thinly chopped
- ½ cup roasted peanuts, chopped

*For the peanut sauce:*

- 1/4 cup smooth peanut butter
- 1 Tablespoons soy sauce
- 1 Tablespoons rice vinegar
- Juice of 1 lime
- 2 teaspoons maple syrup
- 2 teaspoons grated fresh ginger
- 1 teaspoon Sriracha or other chili hot sauce (optional)
- 2-4 Tablespoons water(as needed)

**Whisk** together the peanut sauce ingredients in a small bowl, adding water gradually until the sauce reaches your desired consistency.

**Wet** a rice paper wrapper for 10-15 seconds under running hot water. Place the slightly softened rice paper wrapper on a clean work cutting board. It will continue to soften as you load the ingredients.

Place a seaweed sheet, then a generous spoonful of cooked rice just off center of the rice paper. Add the sliced vegetables, avocado, tofu, and a sprinkle of fresh herbs and chopped peanuts on top of the noodles.

**Fold** the sides of the rice paper wrapper towards the center, then roll the wrapper tightly from the bottom to the top, tucking in the filling as you go. Repeat with the remaining ingredients.

**Serve** the rice paper wraps with peanut sauce or another dipping sauce of your choice.

**Easy ingredient swaps:**

- Vermicelli rice noodles for cooked rice
- Cucumber or red pepper for red cabbage
- Cashew or almond butter for peanut butter