



Herb Spring Rolls with Peanut Sauce

These are a wonderful, healthy appetizer or meal. If you take the time to prep and “assembly line” the ingredients, you’ll save yourself time and headache. Don’t give up if the first roll is a mess, it can take a few to get it down, good luck, you can do it!

Active Time: 45 minutes

Total Time: 1 hour

Yield: 10 Spring Rolls

Peanut Sauce:

1 teaspoon Dijon Mustard

1 tablespoon “Chili Garlic Sauce” (can substitute with Sriracha) for NO heat, add teaspoon of finely chopped garlic

3 tablespoons Creamy Peanut Butter

2 tablespoons Rice wine vinegar

2 tablespoons Soy sauce

1 teaspoon Fish Sauce

1 teaspoon Sesame oil

Juice of one Lime

1 teaspoon *HH Basil & Pepper* or sea salt

Spring Rolls:

10 Spring Roll Rice Paper wrappers

2 large Carrots, julienned

2 Cucumbers, julienned

2 Spring Onions, julienned

Butter Lettuce – use small interior leaves

1 cup each, about 20 leaves, Herb Leaves of: Basil, Mint, Parsley, Lemon Balm

1 Package Extra Firm Tofu (14 oz.)

8 to 10 oz. Noodles, cooked, (Glass/Cellophane noodles OR Somen Or Ramen)

1 lime (juice added to noodles)

Peanut Sauce:

Wisk all ingredients together until smooth. If too thick add more lime juice or rice vinegar. Taste and adjust as you like.

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Spring Roll Prep:

**Prepare tofu by cutting them in 4 x ½ inch “sticks” and cooking in a non stick frying pan or flat top with 2 tablespoons of olive oil and 1 tablespoon of soy sauce until lightly browned and firm on each side. Allow to cool to room temp.

**Prepare noodles as per package instructions. When cooked, drain and add 1 tablespoon finished Peanut Sauce and the juice of one lime. Allow to cool to room temp.

**Prepare all veggies and herbs by julienned cut (try to make everything the same size), and take leaves off of herbs and separate into piles.

Prep space to “assembly line” of all your spring roll items in piles.

Fill a large bowl with room temp water. Soak the rice wrappers (one at a time), by submersing the entire wrapper until soft. It takes a few minutes for the paper to soften, wait for it to be malleable and slippery.

- 1) Take ready rice paper and set down flat on cutting board or clean surface.
- 2) Place a teaspoon of peanut sauce and spread around the rice wrapper.
- 3) Take ½ cup noodles and place in the middle of the paper (making a cigar shape)
- 4) Take 2 pieces of fried tofu sticks and place beside the noodles.
- 5) Place 2 leaves of each herb, on top of the noodles (put one on the top, one on the bottom, so you get a taste of each herb with every bite).
- 6) Place 2 Spring Onion, Carrots, Cucumbers and lettuce leaves (again, put one on the top, one on the bottom, so you get a taste of each veggie with every bite).



“Assembly Line Prep Station”

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Spring Roll with Filling

Once the filling is all in, take the top of the rice wrapper and fold it down towards the middle of the filling. Then, take the bottom of the wrapper and fold it up towards the middle of the filling. Then take the left side of the wrapper and fold it towards the center. Once the side wrapper is connected with the top and bottom folds, continue to fold the entire filling over, creating a “roll”. Keep rolling it over, until the wrapper ends and gently press the end so it sticks to the roll and stays in place. Place finished roll on a plate or platter. Place the remaining peanut sauce in a small dish/ramekin for “dipping” rolls into.

Serve immediately or refrigerate for up to 24 hours.



Ready to Serve!

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