



Winterized Summer Rolls

Serves 2

Ingredients for Summer Roll:

- 3-4 parsley leaves, chopped
- 4-6 cilantro leaves, chopped
- 1/2 small sweet potato, peeled, cut in 2" x 1/2" strips, boiled in salted water for 5-10 minutes, or until tender but not mushy
- 1/2 cup spinach, washed, stemmed, and chopped (may use kale or Swiss chard)
- 1-2 green onions, cut into 2" pieces
- 1 cup red cabbage, thinly sliced
- 2 oz rice noodles, cooked
- Other optional filling: cucumbers, jalapenos, mint, sriracha, etc.
- 4 rice paper rounds

Ingredients for Peanut Sauce:

- 1/4 cup peanut butter
- 1/8 cup soy sauce
- 1/8 cup rice vinegar
- 1 Tbsp sesame oil
- 1 garlic clove, minced
- 1/2 tsp ginger, minced
- 1/2 small lime, juiced
- 1/8 cup honey or maple syrup
- Sriracha, to taste

Directions:

1. To make the peanut sauce, whisk together all the ingredients. Taste and adjust for seasoning, then set aside.
2. Set out a big cutting board and lay all ingredients out. Cut up and have ready to use in rolls.
3. To make a roll, immerse a rice paper round in warm water for 5-10 seconds, then quickly remove it and lay it out. Moving fairly quickly (because the rice paper will start to get stickier as it sits), add ingredients on the edge closest to you. When you're ready to roll, pull the edge closest to you over the ingredients to wrap, pull in the sides, and roll completely, tightly as you go.
4. Continue until all ingredients are used.
5. Serve with the peanut dipping sauce or sweet chili sauce and enjoy!