

Spring Rolls

Veggie and Turkey Bacon

Ingredients:

- 7 sheets of rice paper wraps
- 1 cup of red cabbage, sliced thinly
- 3 carrots, peeled and julienned
- $\frac{1}{2}$ red pepper, sliced thinly
- 1 cup of baby spinach
- 1 cob of corn
- 5 pieces of turkey bacon, cooked



Instructions:

1. Cook the corn in the microwave for 1-2 minutes. Chuck the corn (cut the kernels off the cob using a chef's knife).
2. Finely cut cabbage, peppers, and carrots
3. Cook turkey bacon on stove top on medium heat, turning over as it gets browned. Slice thinly.
4. Assemble all the veggies and bacon in a line, each in their own plate or bowl.
5. Fill a large bowl with cold water.
6. Completely dip your rice paper in the water for about 10-20 seconds.
7. Place wet paper on a cutting board and place a bit of each ingredient onto the one edge of the rice paper.
8. Roll it up carefully (it can tear easily), tucking in the sides after your first roll so it looks like a burrito. Set aside on a plate.
9. Once all papers are rolled, cut each roll in half with a chef knife.
10. Serve with a dipping sauce, for example, thousand island dressing or soy sauce.

How to roll the Spring Roll

1.



2.



3.



4.



5.



6.



7.



8.

