

Fresh Garden Spring Rolls with Peanut Sauce

By Natalia Mendez

Ingredients:

For spring rolls, items marked with a star may be available in gardens in July!

8 rice paper sheets
2 ounces thin vermicelli rice noodles
8 romaine lettuce leaves or $\frac{3}{4}$ cup packed *fresh lettuce from garden
1 carrot, shredded
1 bell pepper, any color, thinly sliced
1 small *cucumber, cut into matchsticks
Fresh *basil from garden, to taste
Fresh cilantro
Fresh *mint leaves, from garden to taste

*optional: thinly sliced avocado, thinly sliced jalapenos, baked tofu

For peanut sauce:

3 Tbsp smooth peanut butter
1 Tbsp organic brown sugar (organic for plant-based)
2 cloves garlic, minced
 $\frac{1}{2}$ " fresh ginger, minced
3 T lime juice
2 tsp soy sauce (tamari or Braggs too!)
 $\frac{1}{4}$ c water or less to thin

Method:

Bring a pot of water to boil, cook the noodles until al dente, 2-3 minutes. Drain, rinse under cool water with a colander, and set aside.

Make your peanut sauce by whisking together peanut butter, brown sugar, garlic, ginger, and lime juice. It will be thick. Slowly add water to reach desired consistency. Set aside for flavors to mingle until it's time to eat, then begin preparing spring rolls.

Fill a large bowl with warm water. Dip a sheet of rice paper into warm water for 10-15 seconds to soften, then lay it on a clean, flat surface. Fill the lower third of the paper with your favorite fillings, leaving 1-2 inches of open rice paper around the edges. Fold uncovered left and right sides inward, then roll the wrapper upward tightly. Repeat with remaining ingredients, then serve with peanut sauce.