

Fresh Spring Rolls

Recipe By *Rena Tuchinsky*



Cooking and Prep:  30
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Serves:  8

Contains:    

Preference: Parve

Difficulty: Medium

Diet: Vegetarian, Low Fat

Ingredients (17)

Main ingredients

- 1 package of rice paper
- romaine lettuce
- red cabbage, shredded
- carrots, julienned
- cucumbers, julienned
- red and yellow bell peppers, thinly sliced

Peanut Dipping Sauce

- 1/4 cup Gefen Natural Peanut Butter
- 1 tablespoon Gefen Soy Sauce
- 2 tablespoons Gefen Honey
- 1/2 teaspoon powdered ginger or 2 cubes Dorot Gardens Frozen Ginger
- 2 tablespoons sweet chili sauce
- 3 tablespoons water

Soy Scallion Dipping Sauce

- 2 and 1/2 tablespoons Gefen Soy Sauce
 - 1/2 tablespoon rice vinegar
 - 2 tablespoons Gefen Honey
 - 3 tablespoons water
 - 2 tablespoons thinly sliced scallions
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Start Cooking

Prepare the Spring Rolls

1. Pour 1-2 inches of water into a large wide bowl. Place one sheet of rice paper into the water and let sit, covered in water, rotating if needed, for about 15-30 seconds or until it begins to soften. Do not let it get too soft or it can break. It will soften more as it sits.
2. Remove the softened rice paper and place in front of you on a flat surface.
3. Place a little of each vegetable in the middle-lower portion of the rice paper.
4. Fold the bottom part of the paper over the vegetables, then roll once. Then fold in both sides and continue rolling. As you go you will get the hang of it and figure out the right proportions for the nicest spring rolls. Continue until you have done as many rolls as you'd like.
5. Whisk together the dipping sauce ingredients and serve on the side of the fresh spring rolls.

About Bayis

Bayis Magazine is a Free Digital Magazine and Website. Bayis has amazing content including recipes, serials, short stories, features, parenting, humor and more! The recipes are headed by Rena Tuchinsky, who hopes to make

cooking easy with delicious results. Visit bayismagazine.com to see more.