

Spring (or Summer) Rolls with Two Dipping Sauces

For the rolls:

1 package 8" spring roll wrappers

Cooked rice noodles (like "Maifun"), cooled

Assorted summer veggies (like carrots, cucumbers, scallions, cabbage) shredded very fine

Chopped herbs like mint, cilantro, chives or basil

Instructions:

With all your ingredients assembled, submerge a rice wrapper in warm water. Gently lay it out on a clean, smooth surface or cutting board. Make a linear pile of herbs, veggies and noodles, then roll up the wrap in a firm log shape. Cut the rolls in half and serve with dipping sauces.



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Miso dipping sauce:

In a small mixing bowl, whisk together 1/3 cup light miso, 2 teaspoons honey, 1 T mirin, 2 T minced chives, and 1 T toasted sesame seeds. Done! Dip away!

Peanut dipping sauce:

In a small bowl, whisk together 4 T peanut butter, 5 T water, 1 T mirin, 2 t honey, 2 t shoyu, 2 cloves minced garlic, 1 t grated ginger, 1 T chopped cilantro. Serve and enjoy!



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