

# VIETNAMESE-STYLE SUMMER ROLLS

## INGREDIENTS

½ cup bean sprouts (optional)

⅓ head of green cabbage, sliced  
very thin

5 green onions, chopped

1 cup fresh herbs (use cilantro,  
basil, and/or mint)

½ cup carrots, peeled and then  
grated or julienned (thinly sliced)

1 cucumber, peeled and julienned

1 cup thin noodles, pre-cooked  
(use rice, Chinese or bean thread  
noodles)

rice paper or tapioca wrappers  
(sold in the international aisle or  
Asian markets)

optional additions:

cooked shrimp

avocado

tofu

FoodPrints Ginger-Soy Dipping  
Sauce

FoodPrints Sweet Chili Dipping  
Sauce

FoodPrints Peanut Dipping Sauce

## METHOD

Toss vegetables and herbs together in a large bowl.

Put cooked/softened rice noodles in a separate bowl.

One at a time, submerge rice paper wrappers in hot water until  
pliable, about 15 seconds.

Place about 2 tablespoons of vegetable mix in the center of each  
wrapper along with some noodles. Form filling into a small log  
shape. Fold the edges of the wrapper over the filling and slowly  
roll up into a long shape, squeezing gently to keep the wrapper  
tight.

Note: These summer rolls are excellent with the dipping sauces  
suggested as optional garnishes.