The Extra Ingredient
Helping you cook up a complete gourmet kitchen

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Summer Rolls

Makes 10 rolls

1 package rice paper wrappers
2 cups fresh edamame
1 red pepper, cut in matchsticks
3 green onions, sliced
2 carrots, spiralized
1 bunch cilantro
1 avocado, sliced
1/4 red cabbage

Spicy Peanut Sauce:
1/2 cup fresh peanut butter
1 tbsp chili garlic sauce
1 tbsp soy sauce
3 tsp rice wine vinegar
1 tsp sesame oil
juice from 1 lime
1 clove garlic, minced
1 tsp ginger, minced

DIRECTIONS:

1. Prepare all vegetables and spices and stage in individual prep bowls.

2. Whisk together all sauce ingredients, thinning with water, as needed.

3. Submerge rice wrapper in water for 15-20 seconds, then fill with all veggies. Fill bottom 1/3 of wrapper with veggies, roll once half-way covering veggies. Add artful garnish to be seen on the top 1/3 of the wrap. Then fold over both ends on wrap. Finish rolling motion until wrap is sealed.

4. Moisten serving plate. Refrigerate or enjoy immediately. Serve rolls whole or cut in half with a personal side of sauce.