

## Rainbow Summer Rolls

Author: The Tasty K

Full recipe at: <http://thetastyk.com/2016/03/11/rainbow-summer-rolls/>

Prep Time: 15 min | Cook Time: 20 Min | Total Time: 35 Min



### For the rolls:

- \* rice paper
- \* lettuce
- \* cucumbers
- \* carrots
- \* avocado
- \* papaya/ mango
- \* pomegranate seeds
- \* red cabbage

### For the sauce:

- \* 1 Tbsp peanut butter
- \* 2 tsp soy sauce
- \* 1 garlic clove, minced
- \* ½ tsp Sriracha sauce
- \* 2-4 Tbsp hot water (depends on desired consistency)

### DIRECTIONS

1. Slice all the vegetables and fruits into thin strips/pieces about 5-6 cm long.
2. Take a rice paper wrapper and soak it in warm water from both sides until it softens.
3. Place it on a cutting board and arrange the fresh ingredients in the center of the sheet horizontally (starting with the lettuce).
4. Fold the rice paper over the ingredients (pushing them back) and fold the sides in towards the middle like a burrito. Roll it up firmly until the end and put aside.
5. After you finish the rolls you can cut them in half and place on a serving platter or in a bowl.
6. For the sauce, mix all ingredients together and stir until you get a creamy dip (add more water for desired consistency).

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