



## From the Kitchen of Executive Chef Jessica VanRoo

### Vegan Spring Roll



Makes 16

#### Ingredients

- 4 oz rice paper sheets, about 16
- 2 Persian cucumbers, julienned
- 1 carrot, peeled, julienned, and cut into 3-inch strips (or shredded, you choose)
- 4 oz rice noodles, cooked and drained
- ¼ lb bean sprouts
- Mint, Thai basil, cilantro
- Sweet chili sauce to serve

#### Instructions

1. Add about 1½ inches of warm water in a medium bowl. Place the rice papers in warm water for 10 seconds or until tender but not falling apart.
2. Set on the counter or cutting board, and layer noodles, carrots, cucumber, and sprouts. Do not overfill.
3. Serve with sauce on the side.