

La Vita Vivi



VEGGIE SPRING ROLLS (VEGAN)

TIME TO PREPARE:

10-15 MINUTES

CHILI MAYO (VEGAN):
VEGAN MAYONNAISE,
SRIRACHA HOT SAUCE,
GRATED GARLIC, LEMON
JUICE, LEMON ZEST,
SALT & PEPPER

VEGGIES:
BELL PEPPER, CUCUMBER,
AVOCADO, CARROT, SNOW
PEAS, RADISH, BIB LETTUCE

WRAP:
RICE PAPER

TOPPINGS:
CILANTRO, MINT, BASIL,
GREEN ONION, LIME

INSTRUCTIONS:

STEP 1: MIX SAUCE INGREDIENTS AND CHILL IN FRIDGE.

STEP 2: CUT VEGGIES IN DESIRED SHAPE.

STEP 3: PREPARE SHALLOW BOWL WITH HOT WATER.

STEP 4: DIP RICE PAPER IN HOT WATER UNTIL MALLEABLE AND FLATTEN OUT ON DRY SURFACE (I.E. CUTTING BOARD).

STEP 5: PLACE DESIRED VEGGIES, TOPPINGS AND CHILI MAYO INSIDE.

STEP 6: ROLL TIGHTLY INTO CIGAR SHAPE.

STEP 7: SERVE WITH EXTRA VEGGIES AND CHILI MAYO ON SIDE.