

Vietnamese Fresh Rolls with Almond Butter Dipping Sauce

Prep Time: 20-30 minutes

Yields: 4-5 servings

Ingredients:

3	carrots, shredded with a peeler
1	cucumber, shredded with a peeler
4 tablespoons	cilantro
4 Tablespoons	mint
1-2	avocados, cut into 20 slices
10	rice wrappers
10	romaine leaves or butter lettuces, cut in half

Almond Butter Sauce:

1 cup	almond butter
½	lemon, Juiced
1	tangerine, juiced
2 tablespoons	ginger, minced
¼ cup	coconut liquid aminos
	sriracha, to taste
3 tablespoons	seasoned rice wine vinegar
	water to thin

Directions:

Shred carrots and cucumber with a peeler and chop all herbs. Set aside.

Slice each avocado into 8 slices.

Cut romaine/butter lettuce leaves in half so that they fit in the rice wrappers. Remove the vein from the middle.

Fill a large bowl with cool water. Place a damp kitchen towel on a cutting board. This is your work/wrapping surface.

Briefly dip one wrapper at a time in the water (about 10 seconds). Remove and lay flat on damp kitchen towel. Place 1-2 lettuce leaves, 2-3 carrots slices, 2-3 cucumber slices, 1 slice avocado and herbs in the wrapper, leaving 1-2 inches on each side. Fold the wrapper inward on both sides and then tightly roll it

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like a burrito. Repeat until vegetables and herbs are used.

Place the rolls on a platter. To store, place a damp paper towel between layers to keep moist. If you are transporting them, place Seran wrap between the layers of rolls and then tightly cover last layer with Seran wrap before transporting.

To make the almond butter sauce, place everything in a blender, except sriracha and water. Mix until smooth. Add 1 tablespoon of water at a time to sauce until desired consistency is achieved. Then add sriracha until spiciness is achieved. If you do not like spicy food, then skip the sriracha all together!

Place almond butter sauce in a dipping bowl and enjoy with the fresh rolls!

HH TIP:

Feel free to add shrimp, chicken, mushrooms or any protein that you like.

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Happiness

Balance

Good Food

Love

Vibrance