



Quick Veggie Summer Rolls



FEEDS

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COOK TIME

15 mins

INGREDIENTS

1 tablespoon seasoned rice vinegar
4 (8-inch) rice-paper rounds, plus additional in case some tear
2 red-leaf lettuce leaves, ribs cut out and discarded and leaves halved
1/4 cup fresh basil leaves (preferably Thai)
1/2 cup thinly sliced cucumber
1/3 cup coarsely shredded carrot (1 medium)
1/2 teaspoon tamari

INSTRUCTIONS

Soak 1 rice-paper round in warm water until pliable, 30 seconds to 1 minute, then transfer to paper towels.

Arrange 1 piece of lettuce on bottom half of soaked rice paper, folding or tearing to fit and leaving a 1-inch border along edge. Top with basil, cucumber, and carrots.

Roll up rice paper tightly around filling and, after rolling halfway, fold in sides and continue rolling. Enjoy!

NOTES

*Recipe adapted from <https://www.epicurious.com/recipes/food/views/vegetable-summer-rolls-105012>