



## Rainbow Spring Rolls

### Ingredients:

1 pound packages rice paper wrappers  
(about 20 total)  
½ purple cabbage, thinly sliced  
1-2 medium carrots, thinly peeled into strips  
1 bell pepper, thinly sliced into strips  
1 zucchini, quartered and thinly peeled or  
sliced  
1 bunch of scallions  
1 bunch cilantro

### For the Dipping Sauce:

¼ cup low-sodium soy sauce or tamari  
2 teaspoons vegetable oil  
1 Tablespoon lime juice or rice vinegar  
¼ cup each cilantro leaves & scallion greens  
Pinch red pepper flakes

1. Wash and prepare vegetables, keeping them separate until you are ready to build spring rolls. *While preparing scallions and cilantro, reserve 1 Tablespoon of each for the dipping sauce.*
2. To make the sauce in a small bowl, combine soy sauce, oil, cilantro, green parts of scallions, and red pepper flakes. Whisk well to combine. Set aside.
3. Begin making spring rolls first by filling a large bowl with warm water. Working on at a time, dip one wrapper into the hot water for only a second to soften. Lay wrapper flat.
4. Layer a small amount of vegetables and top with a sprinkle of scallion pieces and cilantro leaves onto the center of the wrapper, leaving about 2 inches uncovered on each side. *Take care not to overfill or it will be too bulky to roll.*
5. Fold uncovered sides inward, then tightly roll the wrapper, around the vegetable mixture until you have a small cylindrical roll. Repeat with remaining ingredients until all wrappers are used.
6. Serve immediately with dipping sauce on the side