

Rainbow Veggie Summer Rolls



Ingredients:

- 1 pound package rice paper wrappers (about 20 total)
- 1/2 red cabbage, thinly sliced
- 1 to 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:

- 1/4 cup low-sodium soy sauce or tamari
- 2 teaspoons vegetable oil
- 1 tablespoon lime juice or rice vinegar
- 1/4 cup each cilantro leaves & scallion greens
- Pinch red pepper flakes

Instructions:

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. In a small bowl, combine soy sauce, oil, cilantro, green parts of scallions, and red pepper flakes. Whisk well to combine. Set aside.
3. Fill a large bowl with warm water. Working one at a time, dip one rice wrapper into the warm water for only a second to soften. Lay the wrapper flat.
4. Layer a small amount of vegetables and top with a sprinkle of scallion pieces, leaving about 2 inches of wrapper uncovered on each side.
5. Fold uncovered side inward, then tightly roll the wrapper around the vegetables until you have a small cylindrical roll. Repeat with remaining ingredients. Serve immediately with dipping sauce on the side.