



## HARVEST OF THE MONTH

**Ingredient:** Brassicas

# Spring Roll with Sunbutter Sauce

|             |                                                                                           |
|-------------|-------------------------------------------------------------------------------------------|
| PREP TIME:  | 15 minutes                                                                                |
| COOK TIME:  | 15 minutes                                                                                |
| TOTAL TIME: | 30 minutes                                                                                |
| SERVINGS:   | 8 Servings                                                                                |
| AUTHOR:     | Adapted from <a href="http://tastesbetterfromscratch.com">tastesbetterfromscratch.com</a> |

### INGREDIENTS

Rice paper wrappers  
2 cups shredded cabbage  
2 shredded carrots  
1 cucumber, cut into match sticks or sliced  
8 radishes, cut into match sticks or thinly sliced  
1 cup cooked rice  
¼ cup cilantro leaves

### SUNBUTTER SAUCE INGREDIENTS

¼ cup sunbutter (or peanutbutter)  
4 tsp soy sauce  
1 tbsp lime juice  
2 tsp brown sugar  
1 clove minced garlic  
1 tsp freshly grated ginger (or 1 ½ tsp ground ginger)

### INSTRUCTIONS

1. Prep all ingredients.
2. Mix together sunbutter or peanut butter dipping sauce in a bowl.
3. Dip wrappers in water. Fill a large shallow dish or pie pan with an inch or so of water.
4. Add 1-2 tbsp shredded carrot, a few slices of cucumber, one sliced radish, 2 tsp cilantro leaves, and 2 tbsp cooked rice.
5. Add sunbutter sauce in the wrap or use it for dipping.
6. Roll the leaves like a taco, and enjoy! Pick up the sides of the spring roll and fold them in over the toppings. Then pick up the edge closest to you and pull it up and snugly over the toppings. Continue rolling all the way up like a burrito.