

Spring Roll with Peanut Sauce

Makes 10 servings (4 oz. each)

FILLING

Ingredients

- 1 $\frac{2}{3}$ Tbsp. vegetable and olive oil blend
- 3 $\frac{1}{4}$ oz. yellow onions, julienned
- 2 Tbsp. + $\frac{1}{4}$ tsp. fresh ginger root, thinly julienned
- 1 $\frac{1}{3}$ Tbsp. + $\frac{1}{4}$ tsp. fresh peeled garlic, minced
- 3 $\frac{1}{4}$ oz. red bell peppers, $\frac{1}{4}$ " julienned
- 3 $\frac{1}{4}$ oz. portabella mushrooms caps, $\frac{1}{4}$ " sliced
- 5 oz. green cabbage
- 1 $\frac{3}{4}$ oz. firm tofu, cut into small strips
- 1 $\frac{1}{4}$ tsp. black bean garlic sauce
- $\frac{1}{4}$ cup + 1 $\frac{1}{2}$ tsp. fresh basil, chiffonade
- 3 $\frac{2}{3}$ Tbsp. + $\frac{1}{2}$ tsp. fresh mint, chiffonade

Instructions

1. Heat oil over medium high heat. Add and lightly sauté onions, ginger and garlic.
2. Add peppers, mushrooms and cabbage. Sauté 2-3 minutes.
3. Remove from heat and let cool. Add tofu, black bean sauce, basil and mint. Mix well.

SAUCE

Ingredients

- 1 $\frac{2}{3}$ Tbsp. vegetable and olive oil blend
- 2 Tbsp. + $\frac{3}{4}$ tsp. fresh green onions
- $\frac{3}{8}$ tsp. crushed red pepper
- 4 $\frac{1}{4}$ oz. hoisin sauce
- 3 Tbsp. + $\frac{1}{2}$ tsp. water
- 2 oz. Skippy natural creamy peanut butter
- 1 $\frac{2}{3}$ Tbsp. + $\frac{3}{4}$ tsp. sugar
- 2 $\frac{5}{8}$ tsp. clear seasoned rice vinegar

Instructions

1. Heat oil over medium high heat. Add green onions, cooking until they stop sizzling.
2. Add remaining sauce ingredients. Cook and stir until sugar dissolves.
3. Reserve in cooler.

PREPARE SPRING ROLLS

Ingredients

- 10 – 8 ½” round rice paper
- 10 lettuce leaves

Instructions

1. Soak rice sheets as needed in warm tap water for about 1 minute each to soften.
2. Lay sheets flat and top with one lettuce leaf, with the top of the leaf facing the bottom.
3. Fill lettuce leaf with ¼ cup filling mixture.
4. Fold in ends of round and roll tightly burrito-style.
5. Cut diagonally into two pieces and serve with one Tbsp. of sauce.