



January Recipe of the Month



Spring Rolls with Sweet Chili Sauce

Yield – 12 Rolls

Ingredients

- 7 ounces Yellow Squash – julienned
- 3.5 ounces Red Cabbage – finely shredded
- 1.5-ounce Carrot – shredded
- 7-ounce Zucchini, julienned
- 1/8-ounce Basil – Chiffonade
- 1/8-ounce Mint – Chiffonade
- 2/5-ounce Sweet Chili Sauce
- 12 – 6” Rice Paper

Directions

1. In a bowl, mix all ingredients together for spring roll filling.
2. Lay out a damp cloth to place rice papers on;
3. Fill a separate bowl with hot water;
4. Dip each rice paper in water for 5-10 seconds or until rice paper is soft;
5. Once all 12 rice papers have been dipped and are laid out on damp cloth;
6. Place vegetable mixture in the center of each rice paper;
7. Fold left side of rice paper over the center of the filling and repeat with right side slightly overlapping the rice paper;
8. Roll from bottom to top and place spring rolls on a platter.