



## FRESH SPRING ROLLS

2 small cucumbers, seeded & match stick cut  
2 medium carrots, peeled & match stick cut  
1 red bell pepper, match stick cut  
12 sprigs fresh cilantro  
12 fresh mint leaves  
8 bib lettuce leaves, torn into small pieces  
1 ounce rice noodles  
6 spring roll wrappers (rice)

Bring a medium pot of salted water to a boil. Add the noodles and boil until tender, about 2 minutes. Drain and rinse under cold water.

Set up a large shallow bowl of room temperature water. Slip a spring roll wrapper into the water until pliable (about a minute). Remove wrapper from water and lay flat on a damp towel.

Place lettuce on the bottom half of the wrapper. Arrange vegetable mixture over the lettuce along with mint, cilantro and one heaping tablespoon of cooked rice noodles.

Roll the wrapper, tucking in the ends and roll as tightly as possible without tearing the delicate spring roll wrapper.

Repeat with the remaining wrappers.

Cut each spring roll in half and serve with almond dipping sauce.