



Summer Spring Rolls

Ingredients

- 4 rice paper sheets
- 1 red bell pepper
- 1 fresh jalapeno sliced
- 1 cucumber peeled, seeded, julienned
- 1 oz. fresh cilantro sprigs
- 1 avocado, sliced
- 2 scallions sliced on the diagonal
- 1 large carrot, peeled and julienned
- 1lb. firm tofu
- cornstarch as needed
- 6 oz. sauce (your choice) sweet chili, hoisin, General Tsao, Siracha

Method

- Remove tofu from container and wrap in paper towels for 10 minutes
- Place julienned vegetables in fridge
- Cut tofu into 8 equal strips
- Heat large saute pan with oil covering the bottom of the pan
- Dredge tofu in cornstarch and fry until golden
- Reserve fried tofu on paper towels to absorb excess oil
- Fill a shallow pan with warm water
- Add rice sheets to water, one sheet at a time and place on a plate, one sheet at a time.
- Put equal portions of all ingredients into rice paper