

NGREDIENT

CUCUMBER MANGO SUMMER ROLLS





30 min

0 min





easy

For the summer roll:

11b Pure Flavor® Mini Cucumbers, sliced thin

6 rice wraps

2 avocados, sliced thin

2 carrots, sliced thin

1 large mango, sliced thin

7 oz vermicelli rice noodles, cooked

Recipe created by Hanan Ghadban

12 fresh basil leaves, divided

12 fresh cilantro leaves, divided

Sesame seeds for garnish

For the dipping sauce:

3/4 cup smooth peanut butter

1/4 cup rice vinegar

1/4 cup sov sauce 3 tbsp honey

1 tsp Italian seasoning

1 clove garlic, crushed

1/2 tsp ground ginger

1/4 tsp red chili flakes

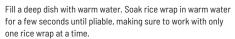
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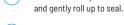
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1/4 cup water









Arrange rolls on a platter seam side down. Garnish with sesame seeds. Serve with dipping sauce.

Fold end of wraps over the filling



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Place softened wrap on a glass plate. On each wrap, place 2 basil leaves and 2 cilantro leaves face down. Place 4 cucumber slices over herbs, followed by mango, avocado, carrots, and finish with rice noodles.