



RECIPE | CUCUMBERS

# CUCUMBER MANGO SUMMER ROLLS

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Recipe created by *Hanan Ghadban*



**30 min**

**30 min** PREP. | **0 min** COOKING



**6**



**easy**

## INGREDIENTS

### For the summer roll:

- 1 lb** 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
- 12** fresh basil leaves, divided
- 12** fresh cilantro leaves, divided
- Sesame seeds for garnish

### For the dipping sauce:

- ¾ cup** smooth peanut butter
- ¼ cup** rice vinegar
- ¼ cup** soy sauce
- 3 tbsp** honey
- 1 tsp** Italian seasoning
- 1** clove garlic, crushed
- ½ tsp** ground ginger
- ¼ tsp** red chili flakes
- ¼ cup** water

## DIRECTIONS

- 1** Mix all dipping sauce ingredients together in a bowl. Set aside.
- 2** Fill a deep dish with warm water. Soak rice wrap in warm water for a few seconds until pliable, making sure to work with only one rice wrap at a time.
- 3** 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.
- 4** Fold end of wraps over the filling and gently roll up to seal.
- 5** Arrange rolls on a platter seam side down. Garnish with sesame seeds. Serve with dipping sauce.