



RECIPE | CUCUMBERS

CUCUMBER MANGO SUMMER ROLLS



30 min
PREP.



6



easy

30 min

0 min
COOKING

INGREDIENTS

Recipe created by *Hanan Ghadban*

For the summer rolls:

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.