

RECIPE | PEPPERS

# FRESH VEGETABLE ROLLS



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## INGREDIENTS

- 1 Pure Flavor® Red Bell Pepper, julienned
- 4 Pure Flavor® Mini Cucumbers, julienned
- 1 Carrot, julienned
- 2 Tablespoons Soya Sauce
- 6 Rice Paper Wraps

## DIRECTIONS

1. Slice bell pepper, mini cucumber and carrots as thin as possible.
2. Soak a single rice paper roll in warm water for about 30 seconds. The roll will become soft and sticky.
3. Place fillings at the bottom half of the roll. Roll the wrap away from you once, then fold both sides in. Continue rolling until you reach the end of the paper.
4. In a ramekin, add 2 tablespoons of soya sauce and use as a dip for the rolls.



### TOTAL TIME

25 minutes

### PREP TIME

15 minutes

### COOK TIME

10 minutes

### SERVES

2

### COOKING LEVEL

Easy