

RECIPE | CUCUMBERS

VEGETARIAN RICE WRAPS



PURE-FLAVOR.COM

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Recipe created by *Jenan Zammar*



INGREDIENTS

FOR THE WRAPS:

- 1 Pure Flavor® Long English Cucumber
- 1 Pure Flavor® Sweet Bell Pepper, julienned
- 12 rice paper wrappers
- 1 **package** rice vermicelli noodles, cooked
- 1 large carrot, julienned
- 1 **cup** red cabbage, sliced

FOR THE SAUCE:

- ¼ **cup** hoisin sauce
- 2 **tbsp** water
- 1 **tbsp** peanut butter
- 1 **tbsp** honey
- 1 **tsp** sriracha

DIRECTIONS

- 1 In a small bowl, whisk together the ingredients for the sauce. Set aside.
- 2 Soften rice paper, this usually takes about 30 seconds in hot water. The rice paper should be slightly firm, but pliable. Place on a flat surface or cutting board and pat dry if it's still wet.
- 3 Place some cucumbers, peppers, carrots, cabbage and a small amount of noodles on the bottom ⅓ of the rice paper. Do not over stuff. Roll the bottom over the filling, then fold the sides and continue rolling – similar to a burrito. Slice in half and serve on a plate with dipping sauce.



15 min

15 min
PREP.

N/A
COOKING



4



easy