



RECIPE | CUCUMBERS

VEGETARIAN RICE WRAPS



15 min
PREP.



4



easy

15 min

N/A
COOKING

INGREDIENTS

Recipe created by Jenan Zammar

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 1/3 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.

