



RECIPE | PEPPERS

VEGETARIAN SPICY NOODLE SPRING ROLLS



30 min

30 min
PREP.

0 min
COOKING



4



easy

INGREDIENTS

Recipe created by *Chelsea LeBlanc*

2ct Pure Flavor® Craft House Collection® Aurora Long Sweet Peppers, julienned
1 Pure Flavor® Long English Cucumber, julienned
10 rice paper rolls
1 can bean sprouts, drained & rinsed
2 cups edamame, shelled
2 cups Asian slaw mix
1/3 cup water
2 tbsp soy sauce
1 tbsp honey

1 tbsp Sriracha
1 tbsp toasted sesame oil
2 tsp rice vinegar
1/2 tsp garlic, minced
 Sweet Chili Sauce, for serving



DIRECTIONS

- Whisk together soy sauce, honey, sriracha, oil, vinegar, and garlic in a medium-sized bowl.
- Add the bean sprouts and edamame and toss to combine.
- Add water to a large, deep dish. Place one rice wrapper into the water and let soak for 10-15 seconds. It should still feel pretty firm as you remove it and lay it on your plate.
- Layer 2-3 slices of each veggie, the sprout mixture, and slaw in middle of each rice paper. Be careful not to overfill and leave extra room around the sides.
- Fold the left and right sides in over the ingredients. Then pull the side closest to you up and over the ingredients, tightly sealing everything together. Then roll it up, like a burrito.
- Repeat with the remaining wrappers and filling ingredients.
- Serve with your favorite sweet chili sauce for dipping.

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