

# TOFU SUMMER ROLLS WITH PEANUT SAUCE

From the Kitchen of: Elodie Landry, Community Member

**Preparation Time:** 30 minutes | **Cook Time:** 4-8 minutes | **Yield:** 4 rolls

**Common Allergens:** Peanuts, Soy, Sesame

This recipe makes a fresh, crisp summer roll with an umami-filled sauce. Elodie loves to make these with their sister for lunches in the summer.

## INGREDIENTS:

### FOR THE PEANUT SAUCE:

- 1/3 cup peanut butter
- 2 Tablespoons rice vinegar
- 2 Tablespoons reduced-sodium soy sauce
- 2 Tablespoons honey
- 1 Tablespoons toasted sesame oil
- 3 cloves of garlic, minced
- 2 Tablespoons water

### FOR THE SUMMER ROLLS

- 1 (14-ounce) package of rice noodles, cooked
- 4 rice paper wrappers
- 1 block of tofu, cut into 8 equally sized sticks
- 1 cucumber, cut into 4 sticks
- 1 carrot, cut into 4 sticks
- 1 cup shredded cabbage
- 1 avocado, sliced

## NOTES:

If you have leftover tofu and peanut sauce, you can freeze them in individually portioned containers for future use!

## INSTRUCTIONS:

- Make the peanut sauce by combining all sauce ingredients in a medium-sized bowl.
- Cook the rice noodles according to the package instructions. Once cooked, drain the water into a pan that fits the rice wrappers.
- Submerge one rice wrapper into the drained water until soft.
- Place the rice wrapper on a wet plate and fill it with some rice noodles and  $\frac{1}{4}$  of the tofu, sliced vegetables, avocado, and some peanut sauce.
- Wrap the rice paper around the filling, tucking in the ends and folding the wrapper over the tucked ends to seal the wrap.
- Repeat steps 3-5 to make the remaining 3 wraps.

