

SUMMER ROLLS WITH SHRIMP, OR TOFU, MANGO, CILANTRO, MINT, AND BASIL



DIFFICULTY

EASY



TIME

30 MIN



SERVES

8

INGREDIENTS

For Rolls

8 Circles of Rice Paper
1 Altaulfo Mango, cut into thin strips (about 16)
16 small Shrimp or 4 ounces of very firm or baked tofu, into 16 strips
1 Cup thinly sliced Napa Cabbage or Spinach Leaves
Mint, Basil and Cilantro Leaves
2 Tbsp Black Sesame Seeds
Cooked Shrimp, cut in half lengthwise (optional)

For Agave-Ginger-Peanut Dipping Sauce

½ Cup Agave Nectar
¼ Cup Rice Wine Vinegar
1 Tbsp Tamari
1 Tbsp Sriracha
1 tsp Sesame Oil
2 Tbsp freshly Grated Ginger
¼ Cup Peanut Butter

DIRECTIONS

1. Briefly soak each rice paper in cold water to soften. Do not get the paper too wet or else it will tear
2. Working quickly, stack onto wet paper, 2 strips Mango, 2 small shrimp; Cabbage, Red Onion, Cilantro, Mint and Basil Leaves
3. Roll up one third of the way-fold in ends and continue to roll
4. Cut each roll in half on the bias
5. Serve with a Agave-Ginger Dipping Sauce
6. **For sauce:** Whisk together all of the ingredients

NUTRITION FACTS PER SERVING

Calories: 205 Fat: 7g (Saturated Fat: 1.3g) Carbohydrates: 24.1g Fiber: 1.7g Sugar: 15.4g Protein: 8.9g



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