

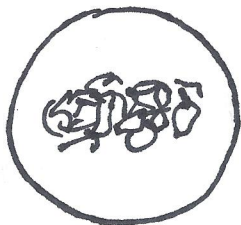
Spring Rolls

- 1 package rice paper wrappers
- 1 bunch mint, thinly sliced
- 1 bunch basil, thinly sliced
- 1 bunch cilantro, leaves only
- 2-3 cups assorted vegetables, shredded or cut into matchsticks (i.e., carrots, bell pepper, radish, etc.)
- 3 cups mixed greens (arugula, spinach, lettuce, etc.)
- 1 pack vermicelli noodles or mung bean noodles
- 1-2 tablespoons hoisin sauce

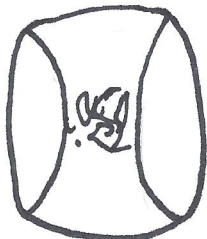


Fill a sheet pan with warm water. Add 1 rice paper sheet and turn until it begins to soften, about 30 seconds (sheet will be stiff in a few spots). Remove from water and place on a paper towel and pat dry.

Prepare each ingredient and place in separate bowls. Cook the noodles according to packet instructions and toss with hoisin sauce. Place the ingredients of your choice on the rice wrapper + roll!



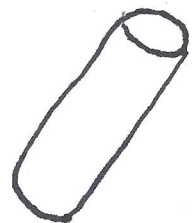
FILL



FOLD EDGES



ROLL



EAT!