



### **Michelle's Spring Rolls**

Michelle, mother of five and a great vegan cook, submitted this recipe. You can set out the ingredients and let your guests make their own spring rolls.

2 oz. dried bean thread noodles or rice thread noodles  
1 cucumber, peeled and cut in half lengthwise  
12 large rice-paper wrappers (8-inch round or larger)  
2 cups baby spinach leaves (or other hardy greens such as kale or romaine lettuce), cut in thin strips  
1 medium carrot, cut into matchsticks  
8 oz. baked, seasoned tofu, cut into 1/4-inch sticks  
12 fresh basil or mint leaves  
Peanut sauce for dipping

1. Place the noodles in a bowl and cover with hot water. Soak for 5 minutes or until softened. Drain well and set aside.
2. Remove and discard the seeds in the cucumber by scraping a spoon on the center of each piece. Cut each piece into thin strips.
3. Fill a large bowl (at least several inches larger than the rice wrappers) with warm water. Soak one wrapper until soft and pliable, 20-30 seconds. Remove the rice wrapper from the water and lay flat on a counter or cutting board. Place 1-2 tablespoons of spinach leaves along one edge of the wrapper. Place an equal amount of noodles over the spinach. Top with 1 tablespoon of carrot matchsticks, several pieces of cucumber and tofu, and a basil or mint leaf.
4. Roll the wrapper, starting with the filling side, folding the ends over the filling as you roll and forming a tight cylinder. Serve with small bowls of peanut sauce for dipping.