

All Green Fresh Rolls with Green Curry Dipping Sauce from Hot For Food All Day by Lauren Toyota

## INGREDIENTS

Green Curry Dipping Sauce (makes about  $\frac{3}{4}$  cup)

$\frac{1}{2}$  cup canned coconut cream  
 $\frac{1}{2}$  cup tightly packed fresh cilantro  
2 tablespoons green curry paste  
2 large garlic cloves  
2 tablespoons lime juice (about 1 lime)  
1 tablespoon seasoned rice vinegar  
1 teaspoon granulated sugar  
 $\frac{1}{4}$  teaspoon sea salt  
Pinch chili flakes (optional)

Fresh Rolls

10 dried rice paper sheets  
5 large green leaf lettuce leaves (ribs removed), torn in half  
2 avocados, sliced  
 $\frac{1}{2}$  English cucumber, ribboned with a peeler  
1  $\frac{1}{2}$  cups sugar snap peas  
1  $\frac{1}{2}$  cups packed microgreens or sprouts  
1  $\frac{1}{2}$  cups fresh mint leaves  
1  $\frac{1}{2}$  cups fresh basil leaves  
1  $\frac{1}{2}$  cups fresh cilantro leaves

## INSTRUCTIONS

To make the green curry sauce, in a high-powered blender, add the coconut cream, cilantro, green curry paste, garlic, lime juice, vinegar, sugar, sea salt, and chili flakes. Blend until very smooth. Transfer to a small saucepan and bring to a low simmer, cooking about 2 to 4 minutes, until slightly thicker and reduced.

Once all of your vegetables are prepped for the fresh rolls, fill a wide, shallow dish that's slightly larger than the rice paper sheets with tepid water so you can soak the whole sheet. Soak one rice paper sheet at a time, for 10 to 20 seconds. You still want to feel the cross-hatch pattern on the surface of the rice sheets. Don't oversoak or it will be too soft and hard to roll.

Assemble the rolls one at a time. Lay the wet rice paper sheets on a work surface. Add a piece of the lettuce and divide the avocado, cucumber, snap peas, microgreens or sprouts, and fresh herbs among the sheets in whatever order you'd like. Roll one side of the rice paper over the

filling, tucking it in as you start rolling again and also folding the sides in. Continue rolling until completely sealed. Place on a plate or cut in half if you prefer.

Serve with the green curry dipping sauce. Leftover dipping sauce will get thick from refrigeration. Add a teaspoon of water at a time to thin it out until it's a smooth, dippable consistency.

#### KATIE'S RECIPE NOTES

- I added jalapenos and reduced the amount of mint. I still found the mint overpowering in some bites so would leave it out entirely next time. I would also add more avocado. I might even add it to the dipping sauce and skip cooking to thicken it.
- I used cilantro microgreens, so with those, plus cilantro in the roll and in the dipping sauce, it was very cilantro forward so beware if you are not a big fan.
- Follow the instructions on your rice paper package. 10-20 seconds was too long to soak and I realized after I made this that the instructions on mine said 5 seconds. They were still usable but would probably have been a little easier to manage- not as sticky.