

Saucy Summer Rolls!

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Perfect for a hot summer day, saucy Thai-inspired summer rolls are a Bitchin' way to bundle up the freshest, crispest produce into a snackable bite that's as cool as any cucumber. Drizzle generously with Panang Bitchin' Sauce to give it a proper curry kick!

Serves:

6

Prep Time:

30

Calories:

200

Ingredients

| Measurement | Ingredient |
|-------------------|-------------------------------------------|
| 1 Tub | Panang Bitchin' Sauce |
| 6-8 Sheets | Rice Paper Sheets |
| 2 | Avocados |
| 1 | Large Carrot, juliened |
| 2 cups | Red Cabbage, thinly sliced |
| 18-20 | Large Basil leaves |
| 18-20 | Mint leaves |
| 2 | Red or Yellow Bell Peppers, cut in strips |
| 1 | Cucumber, cut in strips |
| 8 | Scallions, cut lengthwise |
| 6-8 cups | Water |

Method

1. Heat water until warm, then transfer to large bowl. Soak rice paper in bowl one sheet at a time.
2. To assemble, lay 3-4 basil leaves underneath a "heavy pinch" worth each of cabbage, carrot, bell peppers, scallion, cucumber, avocado, and mint leaves.
3. To fold, pull the edge closest to you up and fold over the filling. Continue in a tight roll, making sure to fold the sides inward as you progress. Repeat.
4. Store rolls with Panang Bitchin' Sauce for a lunch to-go, or cut into thirds and drizzle with sauce for a summer party platter!