

RAINBOW ROLLS

PREP TIME: 40 MIN

INGREDIENTS

- Rice paper wrappers (round shape)
- Veggies, weeds, flowers and herbs of different colours:
 - Red: red pepper
 - Orange: carrots
 - Yellow: yellow summer squash
 - Green: weeds! (purslane, chickweeds, dandelion leaves, lambs quarter)
 - Blue: What can you think of?
 - Purple: red cabbage
- Sweet chili sauce
- Mint and green onion



DIRECTIONS

1. Wash all the produce. Cut all the large vegetables into thin strips, the length of your finger or shorter.
2. Finely chop the mint and green onion.
3. Fill a plate or pie pan with a few centimetres of lukewarm water. Place one sheet of rice paper in the water for 15 seconds, then remove and lay it flat on the counter. The rice paper should still feel a little firm.
4. On the lower third of the rice paper closest to you, make a horizontal line of fillings. Add 3-4 pieces of each item. Sprinkle with chopped mint and green onions. Leave 5 centimetres of open rice paper around the edges of your filling.
5. Fold in the left and right sides of the paper over the toppings. Fold the lower edge of the paper snugly over the filling. Roll it all the way up tightly.
6. Serve with a sweet chilli dipping sauce. Enjoy!

**FRESH
ROOTS**