

HOME WHY MERIDIAN PRODUCTS ORGANIC RECIPES WHAT'S GOING ON CONTACT



RAINBOW SPRING ROLLS WITH ALMOND DIPPING SAUCE

WHAT YOU NEED:

- 8 rice paper wraps (available from Chinese supermarkets)
- 1 candied beetroot
- 1 carrot
- 1 avocado
- 1 watermelon radish
- 1 purple cabbage
- bunch of dill
- bunch of coriander

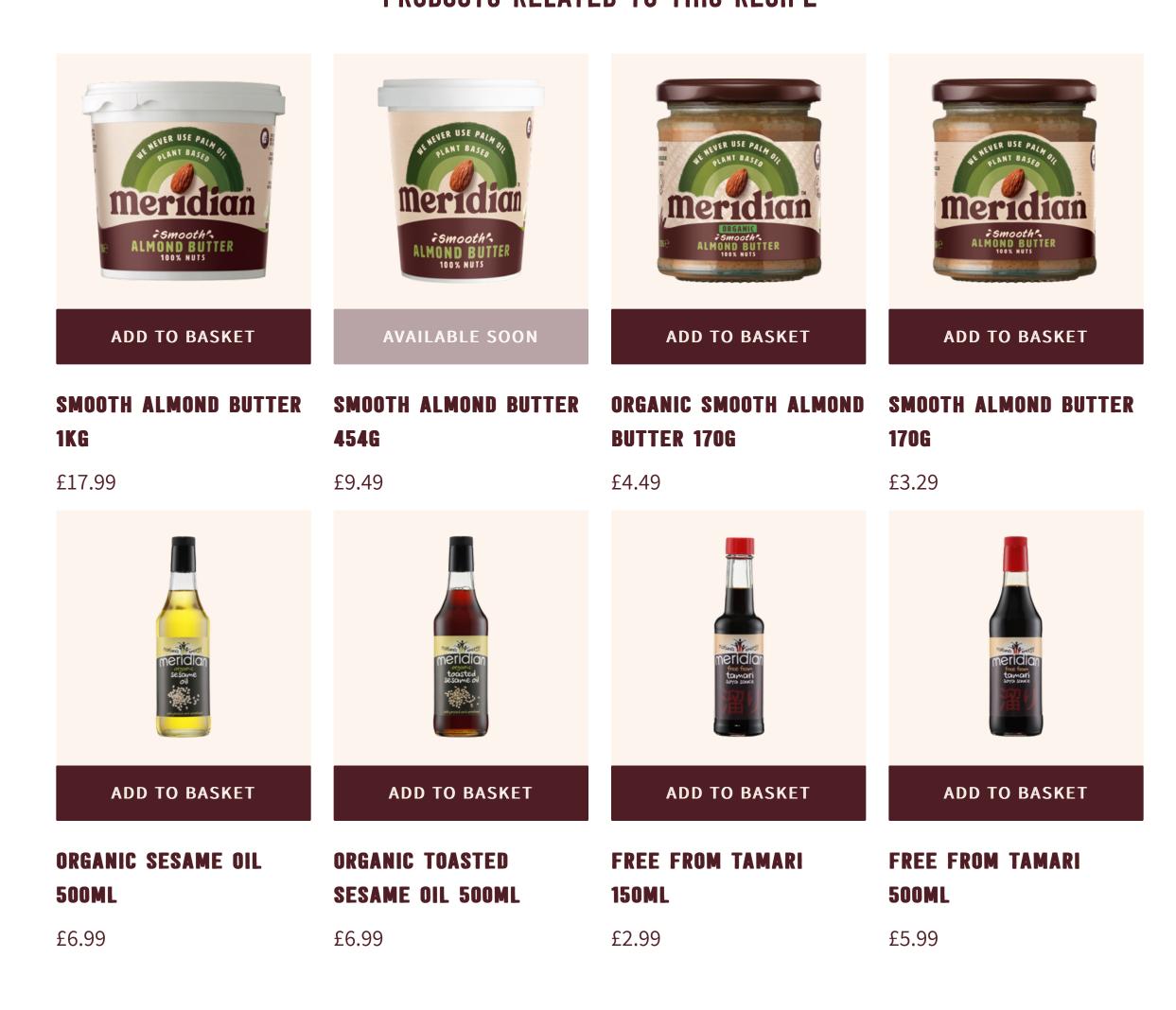
For the sauce:

- 4 tbsp Meridian Smooth Almond Butter
- 6 tbsp lime juice
- 5 tbsp Tamari sauce
- 1 tbsp maple syrup
- 4 shakes of sesame oil
- water to thin

INSTRUCTIONS:

- 1. Use a mandolin to prepare your beetroot, cabbage and radish, finely slice your avocado and peel long ribbons of carrot and cucumber using a peeler.
- 2. For the sauce, place all ingredients in a bowl and whisk until combined.
- 3. To assemble, fill a large bowl with hot water and add each rice paper wrapper for 20 seconds (this will soften it). Carefully remove from the water and place onto a flat surface.
- 4. Arrange the vegetables and herbs in the center and roll up to finish.
- 5. Serve with the sauce.

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