



## 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.

### PRODUCTS RELATED TO THIS RECIPE

ADD TO BASKET	AVAILABLE SOON	ADD TO BASKET	ADD TO BASKET
<b>SMOOTH ALMOND BUTTER 1KG</b>	<b>SMOOTH ALMOND BUTTER 454G</b>	<b>ORGANIC SMOOTH ALMOND BUTTER 170G</b>	<b>SMOOTH ALMOND BUTTER 170G</b>
£17.99	£9.49	£4.49	£3.29
ADD TO BASKET	ADD TO BASKET	ADD TO BASKET	ADD TO BASKET
<b>ORGANIC SESAME OIL 500ML</b>	<b>ORGANIC TOASTED SESAME OIL 500ML</b>	<b>FREE FROM TAMARI 150ML</b>	<b>FREE FROM TAMARI 500ML</b>
£6.99	£6.99	£2.99	£5.99

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