



BLAZING SALAD ROLLS

Ingredients



Veggie Prep:

- de-rib red leaf lettuce and tear up leaves
- pick mint leaves off stems, slice in strips
- pick asian basil leaves off stems, slice
- mix leaves and lettuce together
- cut green onions lengthwise into thin strips
- peel and cut cucumbers lengthwise
- quarter and slice peaches

Noodle Prep:

- put noodles in boiling water for 2 minutes
- drain and rinse in cold water until cool

Prep:

prepare bowl of cold water for wrappers



Steps

- 1.) Soak wrappers for UP TO 30 seconds. (can soak a few at a time.) Use best judgment on length of time, you want them still a bit hard because they continue to soften as being rolled.
- 2.) Lay wrappers out on clean stiff cloth. You should be able to lay out several at once, the more you do at one time, the quicker you will be.
- 3.) Place lengthwise on wrapper: small handful of lettuce/leaf mixture, 1/4 cup or so of noodles, 1 - 2 cucumber spears, a couple of green onion spears, 2 peach slices.
- 4.) fold bottom part way up, roll one rotation and then fold in sides and roll tightly, can use towel to assist in tight rolling if necessary, it's important to get them tight. If the wrappers break, use two end to end.
- 5.) place in bin separated by wax sheets so they don't stick together for storage

To Serve:

Place 2 rolls in medium boat with paper sauce cup, 1/2 full of peanut sauce.