

## Spring Veggie Rolls with Peanut Sauce

This recipe is as much fun to make as it is to eat. The list of fresh vegetables that can be included in these veggie rolls is endless. Use whatever is seasonal and in the fridge!

### Ingredients:

#### Rolls

(½) head red cabbage, shredded  
(½) head white cabbage, shredded  
(2) carrots, grated  
(1) cup daikon, grated  
(½) cup fresh fennel, chopped  
(½) cup fresh cilantro, chopped  
(½) cup fresh parsley, chopped  
(1) yellow pepper, diced  
(½) lemon juice add some zest as well  
Salt and pepper to taste  
Spring roll sheets

### Preparation:

#### Rolls

In a large bowl mix all ingredients together  
Add salt and let stand for 15 – 20 minutes  
Press and season  
Use a shallow dish, add hot water, and dunk the spring roll sheet in it until soft  
Dry the sheet on a clean towel  
Place (¼) cup mixture on your spring roll sheet and roll it up  
Continue until all mixture is used up

### Preparation:

#### Easy Peanut Sauce

### Ingredients:

(¼) cup peanut butter crunchy  
(3) cloves garlic, minced  
(2) tablespoons cilantro leaves, chopped  
(6) mint leaves, chopped  
(1) tablespoon tamari  
(1) tablespoon agave  
(2) tablespoons tamarin  
(¾) teaspoon chili powder, or to taste, or (½ - ¾) teaspoon crushed red pepper, or to taste  
Add (¼) water if needed, adjust flavor and consistency

### Preparation:

#### Sauce

- Place first five ingredients in a blender. Blend well
- Add slowly remaining ingredients

- Add some water if too thick