Vegetarian Thai Style Spring Rolls
Serves 6

Ingredients
12 spring roll wrappers
1/3 head green lettuce, chopped thinly
5 green onions, chopped
1 cup rice vermicelli noodles, pre-cooked
1/4 cup carrots, grated
1 tablespoon lime juice
1 tablespoon soy sauce (or tamari)
1/2 tablespoon fresh giner, grated (optional)

Directions
1. Toss together all of the ingredients (except the spring roll wrappers) in a large bowl.
2. Submerge the spring roll wrappers in hot or very warm water just until pliable, up to 10-15 seconds.
3. Place about 2 tablespoons of the vegetables, noodles, and fresh herb mix on the wrapper and wrap up your spring rolls.
4. Serve with your favorite dipping sauce and enjoy!

Nutrition Information (per serving)
Calories: 100
Total Fat: 0g, Saturated Fat: 0g, Cholesterol: 0mg, Sodium: 154mg,
Carbohydrate: 22g, Fiber: 2g, Total Sugar: 0g, Protein: 1g