VEGETARIAN THAI STYLE SPRING ROLLS

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 fresh herbs of choice (cilantro, basil, mint, or combination)
- 1/4 cup carrots, grated
- 1 tablespoon lime juice
- 1 tablespoon soy sauce (or tamari)
- 1/2 tablespoon fresh ginger, 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 your spring rolls.
4. Serve your with dipping sauce and enjoy!

Source:

https://www.thespruceeats.com/vegan-thai-style-spring-rolls-3377029

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