

Red Cabbage & Jicama Spring Rolls with Peanut Sauce

Yield: 12 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/authentic-vietnamese-summer-rolls-recipe-vegetarian>

Ingredients:

- 1 package roll "spring, skin wrappers"
- 1 cup cabbage thinly sliced red, or green
- 1 cup sliced cucumber thinly, strips
- 1 cup jicama thinly sliced, or carrots, radish, or broccoli stems
- 1 cup fresh mint leaves
- 1 cup cilantro leaves fresh
- 1 cup fresh basil leaves
- peanut dipping sauce
- 1/2 cup peanut butter creamy or crunchy
- 1 cup warm water
- 1 tablespoon rice vinegar
- 1 tablespoon sugar syrup
- 1 tablespoon coconut aminos tamari, or soy sauce
- 1/2 teaspoon salt
- 1 teaspoon shallot fresh, or onion
- 1/2 teaspoon Thai chili or more fresh, optional

Nutrition:

1. Calories: 80 calories
2. Carbohydrate: 5 grams
3. Fat: 5 grams
4. Fiber: 2 grams
5. Protein: 3 grams
6. SaturatedFat: 1 grams
7. Sodium: 150 milligrams
8. Sugar: 2 grams

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