

Fresh Spring Rolls with Peanut Sauce

Yield: 5 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-living-recipe-for-roasted-root-vegetables>

Ingredients:

- 1 package soba noodles
- 2 1/2 cups vegetables roasted or stir fried in light oil, broccoli, matchstick cut carrots, strips of red peppers, edamame
- sauce light, for noodles, optional for additional sauce or instead of pesto
- 1/4 cup pesto Thai Basil, to garnish on individual pasta dishes, 1/2 tablespoon per serving, optional
- peanuts and or sesame seeds for garnish, optional
- 3 tablespoons rice vinegar
- 2 tablespoons soy sauce
- 2 tablespoons canola oil
- 1 tablespoon sesame oil
- 1 tablespoon honey
- 1 tablespoon garlic paste chili, I prefer to use 2 T but adjust to your tastes
- 1/2 teaspoon garlic minced
- 1/2 teaspoon root vegetable grated fresh ginger
- 10 round
- 1 sheet rice paper
- 2 cups vegetables thinly sliced, red peppers, carrots and I added cucumbers
- 1/2 cup mint or basil
- 5 teaspoons pesto thai basil, optional
- 1 tablespoon ginger fresh minced
- 1/4 cup hot water hot
- 1/2 cup peanut butter
- 4 tablespoons rice vinegar
- 1 tablespoon soy sauce
- 1/2 teaspoon miso
- 1/4 teaspoon chili paste