



Used in Vietnamese and Thai cuisine, spring roll wrappers (also called rice paper or summer roll wrappers) are thin, brittle circles made of rice and tapioca flour. When soaked in water, they become flexible enough to wrap around fillings. To serve, drizzle some sauce into the open end of the rolls.

Thai Salad Rolls With Peanut Sauce

Peanut Sauce

- ¼ cup packed light brown sugar
- ¼ cup water
- ¼ cup peanut butter
- 6 tablespoons reduced-sodium soy sauce
- ⅓ cup lime juice
- ¼ teaspoon cayenne pepper

Thai Salad Rolls

- 4 cups finely shredded napa cabbage
- 1 cup finely grated carrots
- ½ cup coarsely chopped fresh mint
- ½ cup coarsely chopped fresh basil
- 2 tablespoons minced dry-roasted peanuts
- 12 spring roll wrappers (plus extra for breakage)



1. Make the sauce: In a small saucepan, heat the brown sugar and water over low heat to melt the sugar. Transfer to a small bowl. Stir in the peanut butter, soy sauce, lime juice and cayenne until well blended. *(The sauce can be made several days ahead.)*
2. Make the rolls: In a large bowl, toss together the napa cabbage, carrots, mint, basil and peanuts. Measure out ¼ cup of the peanut sauce and toss with the vegetables.
3. Line a tray or platter with damp paper towels. Fill a round cake pan (or other shallow bowl) with hot water. Soak a spring roll wrapper for a minute or so—just long enough to make it flexible, but not longer, or it will start to disintegrate.
4. Place the spring roll wrapper on a work surface. Scoop out ⅓ cup of the vegetable mixture and place on the bottom half of the wrapper. Fold the bottom edge of the wrapper over the filling, and then fold in the two sides. Gently but firmly roll the wrapper up to the top. Place the roll on the tray, and cover with damp paper towels. Continue until all of the filling is used up, keeping the rolls covered with damp towels.

5. Cover the tray of rolls with plastic and refrigerate for at least 1 hour. (*The rolls can be made 1 day ahead and kept well-covered in the refrigerator.*) To serve, cut the rolls in half with a sharp, serrated knife. Set out the bowl of peanut sauce for spooning into the rolls.

Makes 12 rolls

Total time: 30 minutes plus chilling time

Per roll: 141 calories, 2.7 g fat, 25 g carbohydrates (1.8 g fiber), 5 g protein

