 **Summer Spring Rolls**

*Serves 6 (2 rolls/serving)*

**Ingredients**

12 Rice paper wrappers

1 large English cucumber, thinly sliced into matchsticks

2 medium carrots, thinly sliced into matchsticks

2 red bell peppers, thinly sliced

2 cups shredded cabbage

3 radishes, thinly sliced

1 bunch scallions, thinly sliced

2 large avocados, sliced

**Sauce**:  
3 tbsp rice vinegar

2 tbsp siracha

1 tbsp honey

2 tbsp peanut butter

**Directions**

1. Prep all veggies and set aside. Keep vegetables separated so you can choose what you want in each roll.
2. Fill a medium sized bowl with warm water. Soak one rice wrapper in the water until soft, about 30 seconds. Lay flat on a cutting board or clean surface.
3. Pick a few ingredients from your array of sliced veggies and place them neatly in the

**Nutrition**

*215 cals, 24g C, 4g P, 10g F*