Vietnamese Fresh Spring Rolls & Hoisin Sauce

Makes 10 spring rolls & 8 tablespoons hoisin sauce

Ingredients:

Spring Rolls
- 7 ounces thin rice noodles
- 10 rice paper wrappers
- 1 bunch spinach leaves (about 4-5 per roll)
- Small bundle of fresh mint leaves
- Small bundle of fresh basil & cilantro
- 3 carrots, peeled & grated

Hoisin Sauce
- 4 tablespoons soy sauce
- 2 tablespoons black bean paste
- 1 tablespoon honey
- 2 teaspoons white vinegar
- 1/8 teaspoon garlic powder
- 2 teaspoons sesame oil
- 1/4 teaspoon pepper
- 1 teaspoon hot sauce (optional)

Steps:

1) Soak thin rice noodles in hot water for 10-15 minutes or until soft. Drain and rinse with cold water.

2) Fill a large bowl with hot water. Dip 1 rice paper wrapper in the water and soak it until slightly softened, about 10-20 seconds.

3) Carefully remove the rice paper from the water and lay it flat on a cutting board. In the center of the rice paper, lay a leaf of lettuce, some noodles, mint leaves, cilantro, basil and carrots. Leave 1 inch of space on the left and right sides.

4) Fold the right and left sides of the rice paper in. Then fold the bottom of the rice paper over the vegetables. Next, roll it up tightly like a burrito or an egg roll. Repeat until all ingredients are gone.

5) Mix all hoisin sauce ingredients together in a bowl.

6) Cut spring rolls in half and serve right away with honeydew melon and the hoisin dipping sauce.

This recipe was developed through Eat Better, Feel Better, a school-based, community partnership that creates healthier school environments through healthy eating and active living (funded by SNAP - Supplemental Nutrition Assistance Program).