

# Summer Rolls



## Servings: 4

*For the Summer Rolls:*

*8 sheets rice paper*

*4 ounces rice noodles, cooked*

*1/2 cucumber, sliced thin*

*1 avocado, sliced thin*

*2 peaches, sliced thin*

*For Basil Coconut Sauce:*

*1/2 cup coconut milk*

*1/4 cup fresh basil*

*1 tablespoon peanut butter*

*1 tablespoon lime juice*

*1 garlic clove*

*1/2 teaspoon fresh ginger*

*1/4 teaspoon salt*

Fill a shallow dish with 1-inch of warm water. Submerge one rice paper in the water for 30 seconds. Lay the softened rice paper on a clean cutting board or damp kitchen towel.

Place the rice noodles, cucumber, avocado, and peaches into the centre of the rice paper. Fold the bottom of the wrapper over the filling and gently tuck the filling under the wrapper. Fold in the sides over the filling. Then continue rolling and tucking the rice paper to form a summer roll.

Repeat with remaining rice papers.

For Basil Coconut Sauce:

In a food processor combine coconut milk, basil, peanut butter, lime juice, garlic, ginger, and salt. Pulse until well combined.

Serve the summer rolls with the Basil Coconut Sauce for dipping.

Enjoy!

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Per Serving (excluding unknown items): 314 Calories; 17g Fat (46.3% calories from fat); 5g Protein; 39g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 224mg Sodium; 9g Total Sugars; 0mcg Vitamin D; 33mg Calcium; 1mg Iron; 566mg Potassium; 140mg Phosphorus. Exchanges: .