

Gluten Free Spring Rolls & Peanut Dipping Sauce

Servings: 4

Prep time: 15 minutes

Cook time: 5 - 7 minutes (for frying)

Ingredients:

- 1 cup shredded carrots
- 1/4 cup chopped cucumber
- 1/4 cup chopped cilantro
- 1 tablespoon rice vinegar
- 1 teaspoon coconut aminos
- 1/4 teaspoon sesame oil
- 8 rice paper wrappers

Peanut Sauce for Dipping:

- 1/2 cup creamy peanut butter (natural, unsweetened)
- 2 tablespoons coconut aminos
- 1 tablespoon red wine vinegar
- 1 tablespoon maple syrup
- 2 teaspoon grated ginger
- 1 clove garlic, minced
- 1 tablespoon olive oil
- 2 tablespoons water, or more to desired consistency

Directions:

Step 1

Prepare Filling: In a bowl, combine shredded carrots, cucumber, cilantro, peanuts (if using), rice vinegar, coconut aminos, and sesame oil. Mix well.

Step 2

Prepare Rice Paper Wrappers: Fill a large, shallow bowl with warm water. Submerge one rice paper wrapper in the water for about 15-20 seconds, until softened. Remove and place on cutting board.

Step 3

Assemble Spring Rolls:

- Place about 1/4 cup of the filling mixture in the center of the softened rice paper wrapper.
- Fold the bottom of the wrapper over the filling.
- Fold in the sides of the wrapper.
- Roll the wrapper tightly, tucking in the filling as you roll.
- Repeat with the remaining rice paper wrappers and filling.

Step 4

Air Fry: Air fry at 375 for 8-10 minutes until crispy.

Step 5

Serve: Serve immediately with peanut dipping sauce.