

## MORTON & BASSETT SPICES®

# Fresh Rolls & Peanut Sauce



- Rice paper wrappers
- Head of lettuce
- 1 cucumber, cut into spears
- 1 package thin rice noodles, cooked and cooled
- 1 cup fresh thai basil leaves
- 1 cup fresh mint leaves
- 1 cup fresh cilantro
- 2 tablespoons rice wine vinegar
- 2 tablespoons sugar
- 1 teaspoon sesame oil
- 1 teaspoon soy sauce
- ½ teaspoon fish sauce
- 1 teaspoon Morton & Bassett Ground Ginger
- 1 teaspoon Morton & Bassett Toasted Sesame Seeds
- Juice from half a lime

### PEANUT SAUCE

- ½ cup peanut butter

Mix all the peanut sauce ingredients together and set aside. Fill a large bowl with warm water, and dip the rice paper into the water for at least 15 seconds. Place 1 cup cooked rice noodles, 4 lettuce leaves, 6 cucumber spears, 2-6 basil leaves, mint leaves, and cilantro sprigs. Tightly roll the wrapper, tucking and folding the ends in as you go. Wrap the roll as tightly as you can, then dip in the peanut sauce.



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