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# KITCHEN CONNAISSÉUR

## *Fresh Spring Rolls*



Healthy and refreshing is the only description for this hors d'oeuvre. You could also turn this dish into a luncheon entree, by simply using the 8" wrappers. Makes 20 hors d'oeuvres.

### *ingredients*

<b>2 Tbsp</b>	<b>Roasted Garlic Olive Oil</b>
<b>4 cloves</b>	Garlic - minced
<b>1/4 Cup</b>	Ginger - peeled, thinly sliced, cut into 1/4" pieces
<b>4</b>	Green Onions - cut in strips
<b>1</b>	Red Bell Pepper - cut in strips
<b>1</b>	Green Bell Pepper - cut in strips
<b>2 Tbsp</b>	<b>South West Blend</b>
<b>1/4 Cup</b>	<b>Peanut Sauce</b>
<b>20</b>	Curly Endive Lettuce Leaves - washed and trimmed
<b>20</b>	6 inch rice paper wrappers
<b>1 Cup</b>	Rice vermicelli noddles - cooked measurement
<b>1/2 Cup</b>	<b>Peanut Sauce</b>

### *instructions*

1. To cook rice vermicelli, soak noodles in cold water for 5 minutes. Cook in boiling water for 3-5 minutes. Drain and rinse well. Set aside.
2. Heat 2 Tbsp of Roasted Garlic Olive Oil in a wok or heavy skillet. Over medium heat stir-fry the ginger and garlic. Add the green onions and bell peppers. Stir-fry until crisp but tender. (Approximately 2 minutes.) Add the peanut sauce and the south west herbs. Mix thoroughly and remove from the pan. Set aside.
3. To soften rice paper wrappers emerge one at a time in warm water for 20 seconds.

Lay on a damp towel and pat away excess moisture with a paper towel.

4. To assemble spring rolls, place 1 piece of lettuce in the centre of each wrapper. Arrange the stir-fried vegetables on the lettuce. Top with 2 Tbsp rice noodles. Spoon 1 tsp of peanut sauce on top of the noodles.

To create an open fajita fold up the bottom, and roll tightly from one side. Serve immediately with additional peanut sauce for dipping; to hold for 3 - 4 hours in refrigerator, set on a damp towel and cover with a second damp towel.