



# Vegetarian Spring Rolls with Almonds

## Ingredients

- 8 rice paper wrappers
- 2 cups shredded cabbage
- 1 cup shredded carrots
- 1/2 cup [Maisie Jane's](#)
- 1/2 cup chopped fresh cilantro
- 1/4 cup chopped scallions
- 1 tablespoon soy sauce
- 1 tablespoon rice vinegar
- 1 tablespoon honey
- 1 teaspoon grated fresh ginger
- 1 clove garlic, minced
- Salt and pepper to taste

### Almonds

## Directions

1. In a large bowl, combine the shredded cabbage, shredded carrots, sliced almonds, chopped cilantro, and chopped scallions.
2. In a separate small bowl, whisk together the soy sauce, rice vinegar, honey, grated ginger, minced garlic, salt, and pepper.
3. Pour the dressing over the vegetable mixture and toss gently to combine.
4. Fill a large bowl with warm water. Dip one rice paper wrapper into the water for about 5-10 seconds, or until it becomes pliable.
5. Lay the rice paper wrapper on a clean work surface. Place a small amount of the vegetable mixture in the center of the wrapper, leaving about 1 inch of space at the top and bottom.
6. Fold the bottom of the wrapper over the filling, then fold the sides over the filling. Roll the wrapper up tightly, tucking in the sides as you go.
7. Repeat with the remaining rice paper wrappers and filling.
8. Serve the spring rolls immediately with almond butter sauce for dipping.

### Tip:

These vegetarian spring rolls with almonds are a healthy and delicious snack or appetizer that's perfect for the spring season.



## Almond Butter Dipping Sauce

### Ingredients

- 1/2 cup [Maisie Jane's Smooth Almond Butter](#)
- 2 tablespoons soy sauce
- 2 tablespoons rice vinegar
- 1 tablespoon honey
- 1 teaspoon grated fresh ginger
- 1 clove garlic, minced
- 1/4 cup warm water (more or less, depending on desired consistency)

### Directions

1. In a medium bowl, whisk together the almond butter, soy sauce, rice vinegar, honey, grated ginger, and minced garlic until smooth.
2. Gradually add the warm water to the mixture, whisking constantly, until the desired consistency is reached. Add more water if a thinner consistency is desired, or less water if a thicker consistency is preferred.
3. Transfer the dipping sauce to a serving bowl and garnish with sliced almonds or chopped fresh herbs, if desired.
4. Serve the dipping sauce with the vegetarian spring rolls or your favorite snacks.

#### Tip:

This almond butter dipping sauce is a delicious and healthy alternative to traditional dipping sauces, and its nutty flavor pairs well with a variety of snacks.