

Garden Spring Rolls with Spicy Peanut Dipping Sauce

- 1 cup shredded Napa cabbage
- 1 cup shredded purple cabbage
- 1 cup shredded carrots
- 3 green onions, finely sliced
- 1 red pepper, thinly sliced
- 1 cucumber, thinly sliced
- 1 bunch cilantro sprigs
- 10 spring roll wrappers

Lay soaked spring roll paper on a flat surface and place shredded cabbages and carrots in center of rice paper. Lay slices of red pepper, sliced cucumber and cilantro sprigs lengthwise on cabbage. Fold in sides of rice paper and roll tightly. Serve with Spicy Peanut Dipping Sauce.

Spicy Peanut Dipping Sauce

- 1 clove garlic
- 1 T Bragg's Liquid Aminos
- 1/4 cup rice vinegar
- 2 T pecan oil
- 2 T natural creamy peanut butter
- 1 T chili sauce
- 1/2 cup cilantro, chopped

In a food processor, combine all ingredients and blend until smooth. Stir in chopped cilantro and serve with spring rolls.

Recipe by Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN