



tofu & peach salad rolls

Looking for the perfect healthy bite? You've found it with this recipe for fresh, delicious and healthy Tofu and Peach Salad rolls, a handheld combination of crispy tofu, juicy peaches, crunchy cucumber, mint and basil, along with a creamy peanut dipping sauce. What are you waiting for? Get rolling.

MAKES: 10 SALAD ROLLS

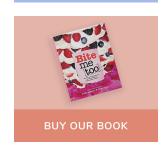


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ingredients

Peanut Sauce

½ cup smooth peanut butter

- 2 tbsp fresh lime juice
- 2 tbsp honey
- 2 tbsp soy sauce
- 2 tbsp vegetable oil
- 2 tsp Sriracha sauce

Tofu Salad Rolls

1 (350g) pkg extra firm tofu, pat dry with paper towels, cut into 20 long, thin strips

- 2 tsp vegetable oil
- 10 round rice paper sheets
- 10 soft green lettuce leaves
- 2 large ripe peaches, thinly sliced

½ cup coarsely chopped fresh mint

½ cup coarsely chopped fresh basil

- 2 tsp black sesame seeds
- 1 English cucumber, peeled, seeded and julienned

directions

- 1. For the peanut sauce, in a medium bowl, whisk peanut butter, lime juice, honey, soy sauce, vegetable oil and Sriracha sauce together. Set aside.
- 2. To prepare the tofu, in a large skillet, heat vegetable oil over medium-high heat. Add tofu strips in a single layer and cook 3 minutes per side until golden. Remove from heat and let cool before assembling.
- 3. Place 1 rice paper sheet in a shallow bowl of warm water until just pliable, about 30-60 seconds. Lay rice paper sheet on a clean tea towel. Place lettuce leaf down the center of the rice sheet leaving a 1-inch border at the top and bottom. Place 2 tsp peanut sauce down the center of the lettuce leaf. Arrange peach slices over sauce, followed by a sprinkling of both chopped mint and basil. Lay 2 strips of tofu over top, sprinkle with a pinch of sesame seeds and finish with 4 slices of cucumber. Fold up the bottom 1-inch border of rice paper placing it over the filling. Fold in the right side, followed by the left side and then the top, forming a tight cylinder. Repeat with remaining rice paper sheets and filling. Serve with remaining peanut sauce.

"God's dice always have a lucky roll."

- SOPHOCLES

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