

# STRAWBERRY SPRING ROLLS



with SWEET SUMMER DIPPING SAUCE



## INGREDIENTS:

- Strawberries
- Cucumber
- Rice noodles
- Almonds, chopped
- Bunch of mint
- Rice paper wrappers

## For the sauce:

- 1/4 cup honey
- Zest and juice of 1 lime
- 3 tablespoons water, to thin out sauce, if needed

## INSTRUCTIONS:

Prep ingredients for assembling into the rice paper wrappers:

1. Hull and slice the strawberries into thin slices.
2. Peel and cut the cucumbers in half, then cut into long spears.
3. Wash, destem, and tear the mint leaves into small pieces.
4. Put the almonds into a small bowl.
5. In a medium bowl, soak the rice noodles in warm water for about 10 minutes. When they are soft, remove them from the water.

CONTINUED ON REVERSE SIDE

Harvest  
of the  
Month™

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