

Spring Rolls with Bon Bon Dressing

Prep Time: 5 minutes for sauce + chopping time for veggies

Bon Bon Dressing:

1 cup tahini
4 Tbsp ginger
4 Tbsp lemon juice
4 Tbsp dark agave
4 Tbsp Nama Shoyu
2 cloves garlic
water as needed

Instructions:

Combine in food processor using s-blade.

Spring Rolls:

1 head cabbage soaked in warm water
1 head of green leaf lettuce
green onions
cilantro
Asian bean sprouts
3 shredded carrots
mint leaves
any other veggies you want

Instructions:

Prep veggies for spring rolls. Compile veggies in cabbage leaves and add bon bon dressing.

Recipe Credit:

Mia Dalene

We get our produce from:



www.freggies.com

For more information on eating and living healthy, visit: www.hope4health.org