



Leta's Vietnamese Summer Rolls

Equipment Needed

- Mixing bowls
- Spatula
- Cutting board
- Knife
- Shallow pan (for dipping rice paper)

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Summer Rolls

- 1 large or 2 small mangoes, cut into long slivers
- 1 package of rice paper
- 1 head bibb or romaine lettuce, washed and peeled into leaves
- 1 bunch cilantro, roughly chopped
- 1 tablespoon olive oil
- 2 14-ounce packages medium-firm tofu, drained, patted dry, and sliced into long slivers
- 2 carrots, grated (optional)
- 1 handful enoki mushrooms (optional)
- Fried shallots and garlic, to garnish (optional)

Preheat the oven to 400 degrees. Line a pan with a piece of parchment paper and place the tofu atop it, pouring the olive oil over to coat. Bake for about 20 minutes, or until golden brown. Set aside.

Dipping Sauce

- Juice from 1 lime
- ½ cup soy sauce
- ½ cup peanut butter (or sunflower seed butter to make it nut-free)
- 1 tablespoon coconut palm sugar or brown sugar

While you wait for the tofu to bake or cool, start the sauce. Combine all of the ingredients in a mixing bowl. If the sauce is too thick, add a tablespoon of warm water and mix. If still thick, add another. The sauce will be strong, but remember, it's supposed to flavor all the summer rolls.

To assemble, dip the rice paper in water so it's completely submerged. Set down on a damp surface and top with a small amount of each ingredient: 1 tofu sliver, 1 mango sliver, a handful of cilantro, a lettuce leaf, and a small handful of grated carrots and mushrooms, if you're using them. Wrap, as instructed in video. As you make the rolls, separate them with a piece of lettuce or place far enough apart so they don't stick together. Cut each roll in half, dip in the sauce and enjoy!