

Garden Salad Rolls

INGREDIENTS

Twelve 6-inch rice paper rounds (spring roll skins)
About 3 cups small (2 to 3-inch) lettuce leaves
1/2 cup coarsely snipped or torn basil leaves
1/2 cup coarsely snipped or torn cilantro leaves
1/2 cup coarsely snipped or torn mint leaves
1/4 cup coarsely snipped chives
24 cherry tomatoes, halved
Asian vinaigrette (recipe can be found on “Recipes” home page)

Fill a shallow bowl with warm tap water and drop in 4 of the rice paper rounds, one at a time. When soft and pliable (2 to 3 minutes), lift them from the water and lay them on a clean kitchen towel or a piece of parchment paper.

1 – Place 6 to 8 lettuce leaves horizontally across each round so that their top edges are even with middle of the wrapper and the top of a leaf extends out both sides. Sprinkle the lettuce with a portion of each herb.

2 – Roll each wrapper over the lettuce, tightly enough to hold the lettuce snugly, but not so tight as to compress it, leaving a flap of the wrapper unrolled at the top.

Arrange 4 tomato halves, cut side down, across each flap and finish rolling.

3 – Arrange the rolls, tomato side up, on a platter and repeat the rolling and filling with the remaining ingredients.

Serve right away, or cover with plastic wrap, then a damp towel, and store in a cool place for up to 2 hours. Serve with dipping cups of vinaigrette.

Makes 12 Rolls

Created for the AeroGarden by award-winning chef and author, Jerry Traunfeld

