

Crispy Tofu Spring Rolls

8-10 rolls, scale as needed : ~ 30 minutes prep, 10 min assembly

All ingredients are able to be prepped a day/days in advance except for the rice paper wrap. The wrap is best rolled morning-of (for lunch) or right before enjoying.

Ingredients:

Spring Roll:

- 8-10 rice paper wraps
- 8-10 large fresh basil leaves
- optional: a handful of fresh cilantro leaves
- optional: 8-10 large fresh mint leaves
- about half of an 8oz package of rice vermicelli noodles, prepared to package directions
- 1 medium cucumber, julienned
- 2 medium carrots, julienned
- ½ a small red cabbage, thinly sliced

Crispy Tofu:

- 1, 14oz block extra firm tofu
- salt
- sprinkling of onion granules
- sprinkling of garlic granules
- 2 tblsp arrowroot starch (or more as needed)

Peanut Sauce:

- ½ cup smooth peanut butter (MaraNatha's 2 ingredient is my fav)
- 1 tblsp tamari or soy sauce
- 1 tblsp maple syrup
- 1 tblsp rice vinegar
- 1 tblsp lime juice
- 1 clove garlic, grated
- ½-1 tsp Sriracha
- 3-6 tblsp warm water

Instructions:

Cook the Tofu:

- Remove tofu from its package & wrap in a lint free tea towel. Place something heavy on top & let drain for 10-20 minutes.
- Preheat oven to 400 degrees.
- Remove tofu from tea towel & slice into 12 even strips (you can also dice into chunks if that's easier)
- Gently season the strips with salt, & dashes of onion & garlic granules. Flip & season the opposite side.
- Spread the arrowroot starch on a small plate & gently toss the tofu strips in it.
- Place on a lined or greased baking sheet & cook for about 30 minutes, flipping halfway through. **Meanwhile, make the peanut sauce, slice up the veg, & prepare the rice noodles to package directions.**
- The tofu is ready when golden & crisped up.
- Let it cool on the baking sheet before using or storing.

Make the Peanut Sauce:

- Add all ingredients, except for the water, to a medium-sized bowl.
- Whisk until smooth & well combined. Taste & adjust as needed. Everyone's taste is different, it might need to be more salty, sweet, or tangy depending on what you like.
- Then, slowly add warm water 1 tblsp at a time to help thin it out.
- **If you are prepping this ahead of time, you can stop here & store everything until ready to wrap.**

Wrap the Roll:

- Soften the rice paper to package directions.
- Arrange the basil, cilantro, & mint in the center of the wrap then top with the carrot, cucumber, & cabbage. Add some vermicelli noodles & one strip of tofu.
- Fold opposite ends of the softened rice paper in to partially cover the filling. Then fold the bottom into the center so that it meets the edges to seal & roll to wrap the spring roll.
- **If making the rolls ahead of time, wrap in plastic & refrigerate to keep it fresh for up to 1 day.**
- Leave the rolls whole or cut in half & enjoy fresh with the peanut sauce for dipping!

recipe notes:

- The spring rolls are perfect for lunch. I can eat 2 or 1 with a side of fruit or something!
- This recipe is really fresh & involves no active cooking at the stove, just some wait time in the oven.
- These don't last long sitting out because the rice paper dries out—just make sure to enjoy right away or store properly for peak freshness.

what you learn from this recipe:

- It's an opportunity to test your palette & make a peanut sauce of your own. A lot of empowered cooking comes from trusting your taste buds! I had used a recipe to guide me but I didn't like how it was tasting so I adapted & changed course. You can too!