

Chard Summer Rolls



INGREDIENTS:

- 1 bunch Swiss Chard leaves (stems removed)
- 1 cup of assorted veggies and greens, cut small
- 1 cup of assorted fruit, cut small
- 1 package rice paper sheets

DIPPING SAUCE:

- 1/3 c peanut butter
- 2 tbsp soy sauce
- 2 tbsp rice vinegar
- 2 tbsp brown sugar, molasses or honey
- 1/2 tsp ginger powder

INSTRUCTIONS:

- 1 Mix ingredients for sauce. Set aside.
- 2 Fill a wide bowl with cool water, dip rice paper quickly to soften.
- 3 Layer the chard leaves, vegetables and fruits on paper. Don't overfill! The filling should equal the size of a deck of cards.
- 4 Roll from the bottom, folding sides about halfway, then roll slowly like a burrito.
- 5 Repeat for additional rolls. Enjoy with the dipping sauce!

Taste!
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