



Mann's Vietnamese Spring Rolls

Servings

2

Calories

980

Prep Time

20 minutes

Total Time

40 minutes

Skill Level

Medium

Ingredients

Pickled Broccoli Slaw

1 (16 ounces) package Mann's Broccoli Cole Slaw

1 cup sweet chili sauce

1 cup brown sugar

1 cup soy sauce, low sodium

1 cup rice wine vinegar



For Spring Rolls

1 (6 ounces) package Mann's Broccolini®, blanched, trimmed into 3-4 inch spears

1 (6 ounces) package Mann's Better Red Leaf, each leaf torn in half

1 package spring roll skin/sheets, or rice paper wrappers

1 package Shirotaki tofu noodles

Gingered Cream Cheese

1 pound low fat cream cheese

1 ounce pickled ginger

The Method

For Pickled Broccoli Slaw

Combine first four ingredients in a sauce pan and bring to a boil until sugar is dissolved. Cool liquid. Add cooled liquid to Mann's Broccoli Cole Slaw in a container and soak for 12 hours or overnight to "pickle."



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For Spring Rolls

Moisten kitchen towel. Squeeze out excess moisture and lay towel flat on work surface. Fill large bowl with warm water. Submerge 1 wrapper in water until beginning to soften, about 20 seconds. Place on damp towel.

In the center of wrapper, place half a red leaf, smooth 1 tablespoon ginger cream cheese onto leaf. Top with $\frac{1}{4}$ cup pickled slaw and 2 tablespoons Shirotaki noodles. Finish off with two sprigs of Broccolini® – each flower facing opposite ends of the rice paper.

Roll rice paper keeping the filling in the center, while the red leaf and sprigs of Broccolini® shoot out the ends. Repeat with remaining wrappers and fillings.

Serve sliced in half with sweet chili sauce or Thai style peanut sauce.

Note: Can be made 8 hours ahead. Place on baking sheet lined with parchment paper, cover with damp paper towels, and refrigerate. Let rolls stand at room temperature 10 to 15 minutes before serving.

Nutrition Facts

Serving Size: 77g | Servings: 36

Amount Per Serving

Calories 100 | Total Fat 0g (sat 0g trans 0g) | Cholesterol 0mg | Sodium 490mg | Total Carbohydrate 20g | Dietary Fiber 1g | Sugars 8g (Includes 0g Added Sugars) | Protein 5g | Vitamin A 10% | Vitamin C 20% | Calcium 6% | Iron 4%