

Marshall's HAUTE SAUCE

Lentil Summer Rolls

Ingredients

- 3 tbsp. Habanero Carrot Curry Sauce
- 1 cup rainbow carrots diced small
- 1 cup cucumber diced small
- 1 avocado diced small
- 1½ cups cooked and cooled red lentils
- 1¾ cups water
- 1 clove garlic
- 1 bay leaf
- 1 tsp. salt
- ¼ tsp. powdered cumin
- ¼ tsp. sweet paprika
- ¼ tsp. oregano
- 1 tsp. sesame oil
- 2 green onions, sliced
- fresh cilantro
- fresh basil
- 6 rice paper wrappers

Instructions

- First cook the lentils so that they can cool while you prep your veggies.
- Add sesame oil & Habanero Carrot Curry Sauce to the lentils. Stir and set aside to cool.
- Place a clean dish towel on the counter and get a bowl or plate of warm water large enough to submerge a sheet of rice paper.
- Working one sheet at a time, submerge a sheet for under a minute, you will feel it soften and become pliable, then place it on the towel.
- The center of the sheet will be the top of your roll so place a few pretty herbs down and some carrots and green onion.
- Then add ¼ cup of the lentils and whatever other fillings you'd like.
- Next fold the top over the filling, then bring one side in and then fold the bottom up and lastly fold the remaining side in. The goal is to get it as tight as possible without breaking the paper.
- Once it is done you can either wrap it in cellophane or move it to a plate to consume presently.
- Keep switching out warm water on your plate as you start a new roll.
- No need to dip these in anything because the Haute Sauce and the avocado are the spicy and creamy elements, it's all inside the roll!

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