

# Thai Basil Summer Rolls

## Directions:

Slice all ingredients necessary into thin strips about 3 inches long. Soak one rice paper wrapper at a time in a bowl of warm water for about 15-30 seconds.

Put rice paper on the counter and arrange a few of the vegetables and herbs in the center of the wrapper horizontally. Wrap like a burrito, folding the left and right sides towards the middle and then roll. It may take a few tries to perfect!

Cut the rolls in half and place on a serving platter. Top with crushed peanuts and serve with peanut dipping sauce. Enjoy!