



Veggie Spring Rolls

Ingredients

4 servings

- 2 cups cabbage, shredded
- ½ cup cucumber, peeled, seeded and diced
- 1 red bell pepper, seeded and thinly sliced
- ¼ cup cilantro chopped
- ½, cup shitake mushrooms, sliced thin
- 1 green onion, chopped
- 8 large lettuce leaves (such as red or green leaf lettuce or Bibb lettuce)

For dipping sauce:

- ½ cup apricot preserves (can use sugar free)
- 1 tablespoon lower sodium soy sauce
- ½ teaspoon Thai chili garlic sauce

Directions

1. In a medium bowl combine cabbage, cucumbers, red bell pepper, cilantro, mushrooms and green onion. Set aside.
2. In a small sauce pan, whisk together dipping sauce ingredients and heat over medium heat until just melted and warm. Set aside but keep warm (or rewarm in the microwave for service).
3. Lay one lettuce leaf on a clean surface like a cutting board, then place a heaping 1/3 cup of the vegetable mixture on the bottom of the lettuce leaf and roll. You can also make these in cup shapes.
4. Repeat procedure for remaining spring rolls. Serve spring rolls with dipping sauce.