

# Rice Paper Spring Rolls with Chili Dipping Sauce

Fresh, crunchy, colorful, and fun to eat, these spring rolls are loaded with vibrant vegetables, creamy avocado, and a kicken' chili dipping sauce. They're the perfect no-cook appetizer, light lunch, or hands-on snack that delivers plenty of flavor with tons of nutrition in every bite.

## INGREDIENTS

1 pack rice paper  
4 large carrots, multicolored, finely julienned  
2 cups napa cabbage, shredded  
2 ripe avocado, thinly sliced  
1 bunch scallion, thinly sliced  
1/4 cup black sesame seeds, for sprinkling

## SAUCE

1/4 cup coconut milk  
2 tablespoons Thai Kitchen Brand roasted red chili paste  
1 tablespoon soy sauce  
1/4 cup cilantro

## SERVES

8

## TIME

20 MIN

## SPECIAL EQUIPMENT

N/A

## STORAGE

Store rolls in airtight container in fridge for 1-2 days

## STEP 1

Prep all vegetables then place the carrots, napa cabbage, avocado, and scallions in separate bowls for easy assembly.

## STEP 2

To make the chili sauce, combine the coconut milk, roasted red chili paste, soy sauce, and cilantro in a blender. Blend until smooth and creamy. Transfer to a small serving bowl and set aside.

## STEP 3

Fill a large shallow dish or pie plate with warm water. Working with one roll at a time, dip 2 rice paper sheets into the water for about 10–15 seconds, just until pliable but not completely soft.

## STEP 4

Lay the two softened rice paper sheets directly on top of one another on a clean work surface. The double layer helps create a sturdier roll that is less likely to tear.

## STEP 5

Arrange a small handful of carrots, napa cabbage, avocado, and scallions across the lower third of the rice paper. Sprinkle with a pinch of black sesame seeds.

## STEP 6

Fold the bottom edge of the rice paper over the filling. Fold in the sides, then continue rolling tightly away from you until fully sealed.

## STEP 7

Transfer the finished roll to a platter and cover lightly with a damp towel while assembling the remaining rolls to prevent drying. Repeat with the remaining ingredients until all rolls are assembled.

## STEP 8

Slice each roll in half on the diagonal, if desired, and serve with the chili sauce for dipping.