

## Fresh Spring Rolls

- 2 cups warm water
- 8-10 sheets rice paper wrappers
- 1 large carrot, peeled and grated
- 1/2 cucumber, peeled, seeds removed and cut into thin strips
- 1/2 red bell pepper, cut in strips
- 1/2 avocado, sliced
- 2-3 cups baby greens

Place about an inch of warm water into a wide shallow bowl. Dip a single rice paper wrapper into the water, let it sit for just a few seconds to soften then remove it from water and place it on a non-stick surface.

Arrange a small bunch of lettuce leaves in the center of the wrapper, add a pinch of shredded carrots, a strip of cucumber, a strip of red bell pepper and a slice of avocado. Be careful not to overstuff the roll.

Fold the edge of the rice paper closest to you over filling, then fold the edges over on both left and right sides, roll it away from you to seal it. Cut the roll in half at an angle and serve with Thai peanut and chili sauce.



## Easy Thai Peanut Sauce

- 13.5-ounce can of coconut milk
- 1/4 cup of Thai red curry paste
- 3/4 cup unsweetened creamy peanut butter
- 1/2 tablespoon salt
- 1/4 cup sugar
- 2 tablespoons of apple cider vinegar or white vinegar
- 1/4 cup water

Put everything into a medium heavy-bottomed pot and bring to a gentle boil over medium heat, whisking constantly. Let the mixture simmer for 3-5 minutes over low heat. Let the sauce cool down, serve warm with spring rolls or over grilled tofu.



## Red Curry

*Discover how easy it can be to make restaurant quality curries at home. Try it with an assortment of veggies and optional steamed tofu. It's Incredible goodness thanks to World Curry PB's OH MOMO's fresh ready-made curry pastes.*

- 4 oz. Panang OH MOMO! curry paste
- 115. oz can of coconut milk
- 1 zucchini, cut into half moons
- 1 large carrot, cut into small 1 inch sticks
- 1/2 red bell pepper, diced
- 1/2 yellow bell pepper, diced
- 1/2 purple onion, finely sliced into half moons
- 2 red potatoes, sliced thin
- 1/2 block of firm water packed tofu, drained and cut into 1/2 inch sticks or cubes (optional)
- 1/2 cup chopped cilantro, stems removed
- 1/2 bunch green onions, sliced
- 1/2 cup roasted peanuts, chopped
- Wedges of lime for garnish
- 1 package Lotus Foods Organic Red or Brown Rice (cooked according to package instructions)

Place one can of coconut milk in a medium saucepan, stir in the red curry sauce and heat to medium high. Add all the prepared vegetables, reduce heat and simmer for 15 minutes or until the vegetable are tender.

Place the cut tofu in a steamer basket and steam for 10-12 minutes on medium high until the texture firms up just a little. Transfer the steamed tofu into the curry and serve hot with prepared rice, cilantro, lime, and chopped peanuts. Make it restaurant style and serve the rice and condiments as a side.

Use red vegetables like red onion and red potatoes for red curry and yellow onion and yellow potatoes for yellow curry.

