

# SALAD ROLLS WITH FRIED TOFU, GREEN BEANS, ALMONDS, BASIL, AND CHILE-LIME DIPPING SAUCE\*

*Yield: 48 Rolls*

<b>Ingredients</b>	<b>Amounts</b>
Canola oil	½ cup
Eggs	4 ea.
Salt	2 tsp.
Shallots, chopped	4 Tbsp.
Soy sauce	2 Tbsp.
Green beans, fresh, cut in 2-3" pieces	4 cups
Carrot, peeled, cut into matchsticks	2 cup
Water	1 cup
Hoisin sauce	½ cup
Ground chili paste	2 Tbsp.
Dried rice paper rounds, 6" or 8"	48 ea. + additional
Lettuce	as needed
Tofu, pan-seared, cut into thin strips	1 lb.
Thai basil leaves	1 cup
Almonds, toasted, chopped	as needed
Chili-Lime Dipping Sauce (recipe follows)	as needed

## **Method**

1. Heat 1 tablespoon of the oil in a large non-stick pan over moderate heat. In a bowl, combine the eggs and half of the salt; beat well. When the pan is hot, pour half of the beaten eggs and quickly swirl to cover the entire pan.
2. Cook until firm, about 1 minute, then flip the egg crepe over and cook another minute. Transfer the crepe to a plate. Repeat with the remaining egg batter.
3. When the crepes are cool enough to handle, cut into thin strips and set aside.
4. Heat the remaining oil in a large pan over high heat. Add the shallots and stir until fragrant, about 1 minute.
5. Add the soy sauce, green beans, carrots, water, and the remaining salt. Cook, uncovered, until the vegetables are soft, about 15 to 20 minutes. Transfer the vegetables to a dish.
6. Combine the hoisin sauce and chili paste in a small bowl and set aside.
7. Set up a workstation by placing the ingredients in the order they will be needed.
8. Fill a large mixing bowl with hot water. Line a cutting board with a damp towel and place it next to the bowl.
9. Working with two rice sheets a time, dip 1 sheet, edge first, in the hot water and turn to wet it completely, about 10 seconds. Lay the sheet down on the towel. Repeat with the other and place it next to the first. (This allows you to work with one while the second sheet is being set.)

10. Neatly place on the bottom third of the rice sheet, a few strips of the egg crepe, 1 piece of lettuce, 2 tablespoons of green bean carrot mixture (no juice), 2 pieces tofu, ½ teaspoon hoisin sauce mix, 2 to 3 basil leaves and a sprinkling of almonds.
11. Make sure the fillings are neatly stacked. Fold the bottom edge over, tuck in the sides and roll into a cylinder.
12. Serve the rolls cut in half. Serve with Chili Lime Dipping Sauce.

**Nutrition Information (per portion/serving)**

Calories: 335/Protein: 17 g/Carbohydrate: 45 g/Fiber: 8.5 g / Carbohydrate to fiber ratio: 5  
Saturated fat: 1 g/Polyunsaturated fat: 3 g/Monounsaturated fat: 5 g  
Trans fat: 0 g/Sodium: 710 mg / Potassium: 505 mg / Added sugar: 3 g

*\*This recipe meets 6 of 7 HKHL Recipe Nutrition Goals for an entrée.*

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