



## FRUITY SPRING ROLLS<sup>o</sup>

**SERVES:** 4 (1 wrap and approx. 3 Tbsp. sauce) **Prep Time:** 25 min. **Cooking Time:** None

CONTAINER EQUIVALENTS (per serving): 1

VEGAN CONTAINER EQUIVALENTS (per serving): 1



### FOR ROLLS:

<b>4 sheets</b>	<b>rice paper</b>
<b>24</b>	<b>fresh mint leaves</b>
<b>8</b>	<b>medium strawberries, sliced</b>
<b>½ cup</b>	<b>fresh pineapple, cut into matchstick-sized pieces</b>
<b>½ cup</b>	<b>cantaloupe, cut into matchstick-sized pieces</b>
<b>½ cup</b>	<b>honeydew, cut into matchstick-sized pieces</b>

### FOR SAUCE:

<b>2 Tbsp.</b>	<b>fresh lime juice</b>
<b>2 Tbsp.</b>	<b>chopped honeydew</b>
<b>2 Tbsp.</b>	<b>chopped cantaloupe</b>
<b>2 Tbsp.</b>	<b>chopped pineapple</b>
<b>2 Tbsp.</b>	<b>chopped strawberry</b>
<b>1 Tbsp.</b>	<b>fresh chopped mint</b>
<b>1 tsp.</b>	<b>finely grated lime peel (lime zest)</b>

1. Dampen a clean kitchen towel and spread out on a cutting board.
2. Soften one piece of rice paper according to package directions. Place paper smooth-side down on top of dampened towel.
3. Layer each paper with 6 mint leaves and 2 Tbsp. each of strawberry, pineapple, cantaloupe, and honeydew on the first third of the paper, leaving room to fold the edges over.
4. Fold edges up to meet the filling, then roll the paper away from you to form a tight log.
5. For the sauce, combine lime juice, honeydew, cantaloupe, pineapple, strawberry, mint, and zest together in a blender; cover. Blend until smooth.
6. Serve each roll with approximately 3 Tbsp. sauce.

### RECIPE NOTES:

- Rice paper can be found in your local grocery store in the Asian or ethnic foods aisle.
- Depending on your blender, it may be necessary to place the sauce ingredients in a shatterproof cup and blend them with an immersion (stick) blender instead.

<sup>o</sup>This recipe works well with 80 Day Obsession. Make sure it works with your container counts.

**NUTRITIONAL INFORMATION** (per serving): **Calories:** 72 **Total Fat:** 0 g **Saturated Fat:** 0 g **Cholesterol:** 0 mg **Sodium:** 58 mg **Carbohydrates:** 18 g **Fiber:** 1 g **Sugars:** 8 g **Protein:** 1 g

Recipes containing the are designed to be Gluten-Free and contain no gluten. If you are following a gluten-free diet, remember to check all labels to confirm your ingredients are 100% gluten-free, since foods are often processed at facilities that also process wheat and other grains.

Recipes containing the are designed to be Vegan and contain no animal products. Please read product labels for each ingredient to ensure this to be the case.

Recipes containing the are designed to be Lacto-Ovo vegetarian and contain no poultry, meat, or fish. Please read product labels for each ingredient to ensure this to be the case.