

## California Asparagus Spring Rolls with Sweet Red Chili Dipping Sauce

### Spring Rolls:

1 lb. California asparagus  
3/4 cup fresh mint leaves  
3/4 cilantro leaves  
1 mango or papaya  
Fresh ginger, 2-inch piece  
1/2 red bell pepper  
1/2 cup dry roasted, salted peanuts, chopped  
2 cups fresh bean sprouts  
8-inch Vietnamese dried rice paper Spring Roll Wrappers \*, 6 to 8 sheets



### Dipping Sauce:

1/4 cup store-bought Asian Sweet Chili sauce\*  
Juice of 1 lime

Prepare filling: Blanche asparagus in boiling salted water until tender to the bite, 3 to 5 minutes. Peel and julienne mango or papaya and ginger. Julienne bell pepper. Set aside with remaining filling ingredients.

To assemble, fill a large bowl with hot water. Working with one wrapper at a time, slip rice paper wrapper into water until pliable, about 1 minute. Place wrapper on cutting board. In the center, put 3 to 4 asparagus spears with the tips coming off the end of the wrapper slightly, 3 to 4 mango or papaya slices, 3-4 pepper slices, 3 tablespoons sprouts, 2 tablespoons herbs, sprinkling of ginger and peanuts. Roll the wrapper from the bottom up, tightly. Leaving the ends open. Set aside and cover with a damp towel. Finish with remaining wrappers.

When ready to serve, slice wrappers into 3 segments each and stand upright on a serving platter. Mix chili sauce and limejuice together. Serve along side the rolls as a dipping sauce.

Makes 18 to 24 slices

\* Found in the import section of your market or an Asian market.

For a high-quality, high-resolution photo go to: <http://www.calaspphoto.com/>

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