

Roasted Asparagus Spring Rolls with Hoisin Sauce

By: Andrea | Cooking with a Wallflower

Ingredients:

For Hoisin Dipping Sauce:

1/4 cup hoisin sauce
1/8 cup water
1-1.5 tablespoons sugar
Crushed peanuts (optional)
Chili pepper (optional)

For Asparagus:

12 asparagus stalks
2 tablespoons olive oil
1 teaspoon crushed red pepper
Pinch of salt

For Spring Rolls:

2 cups spring mix salad
1/2 of a small zucchini, sliced thinly
1/2 of a small cucumber, sliced thinly
1/2 cup of carrots, sliced thinly
1/2 of a Granny Smith apple, sliced thinly

Yields: 6 spring rolls

Directions:

In a small pot, heat hoisin sauce and water over low heat. Add 1 tablespoon sugar if prefer saltier sauce. Add 1.5 tablespoon sugar if prefer sweeter and less salty sauce. Stir until sugar completely dissolves and sauce is evenly combined. Remove from heat and set aside to allow for cooling.

Preheat the oven to 350°F. Line a baking sheet with foil.

Cut about 1 centimeter off the bottom of the asparagus stalks. Place the asparagus stalks onto the baking sheet. Drizzle olive oil over the asparagus. Sprinkle on crushed red peppers and a pinch of salt. Roast them in the oven at 350°F for about 15 minutes until asparagus stalks become soft and tender. Remove from the oven and set aside to cool before cutting each stalk in half.

Fill a large bowl with warm water. Dip rice paper into the water, making sure to wet all surfaces. Place the rice paper on a flat plate. Pile ingredients about 1 inch from the edge of the rice paper. Start with spring mix salad, then zucchini, cucumbers, carrots, mint, apples, and asparagus.

Take the edge and place it over the vegetables, rolling it tightly towards the center of the rice paper. Next, fold over each end of the spring roll. Then continue to roll the rest of the way to seal the spring roll. Repeat for the rest of the spring rolls.

Serve spring rolls with hoisin sauce. Add crushed peanuts and chili peppers to the sauce to taste. Enjoy!