

VEGGIE EGG ROLLS

Ingredients

- 1 Package non-GMO egg roll wraps
- 2 Cups organic cabbage or slaw mix
- 1 Cup organic broccoli slaw
- 1 Cup organic frozen peas
- 1/8 Cup organic coconut aminos
- 1/8 Cup tamari
- 1-2 Tbs organic grade-b maple syrup
- 1/2 Tbs rice vinegar
- 2 Tsp organic minced garlic
- 1/4-1/2 Tsp ginger
- EVOO



Yum

Egg rolls

- Preheat oven to 400 degrees
- Mix sauce in a small bowl (coconut aminos, maple syrup, rice vinegar, ginger)
- Coat a wok with EVOO
- Sauté garlic in wok
- Add veggies to wok; Cook until slightly tender
- Add sauce-combine well.
- Fill wonton wraps with veggies (wrap carefully)
- Place seal side down on a baking sheet, and brush with EVOO
- Bake for 20 minutes, or until slightly brown on top.
- Dip in sauce of choice

SWEET SPICY ASIAN SAUCE

- 1/2 Cup Organic EVOO
- 1/4 Cup Organic Maple Syrup (Grade B)
- 2 Tbs Organic Coconut Aminos
- 2 Tbs Filtered Water
- 2 Tbs Organic Lime Juice
- 1 Tbs Rice Vinegar
- 2 Tsp Sesame Oil
- 2 Tbs Fresh Chopped Cilantro
- 1 Tsp Organic Ginger
- 1 Tsp Organic Cayenne
- 1/2 Tsp Pink Salt
- 1 Tsp Organic Minced Garlic

THAI PEANUT SAUCE

- 4 Tbs Nut Milk of Choice
- 4 Tbs Organic Nut Butter (Peanut, Almond, etc)
- 1 Tbs Organic Maple Syrup (Grade B)
- 2 Tsp Rice Vinegar
- 1 Tsp Organic Minced Garlic
- 1/2 Tsp Organic Ginger
- 1/8 Tsp Organic Cayenne
- Dash Pink Salt