tofu and mango summer rolls

cook time:	prep time:	featured product:
25	**20**	**butter, baby!**

these gluten-free spring rolls are a fun DIY activity for a Thai-inspired dinner.

create a flavor explosion with fresh herbs, juicy mango, and tofu marinated in our tangy tropical ginger dressing—all wrapped up with our crisp butter lettuce and shredded cabbage for a perfect crunch. these make a colorful appetizer or happy pick-me-up snack, especially if you like playing with your food!

ingredients

8 spring rolls

16 **organicgirl? butter, baby!** ? leaves
½ cup **organicgirl? tropical ginger dressing**, plus more for serving
14oz block extra-firm tofu
8 rice paper spring roll wrappers
¼ head red cabbage, finely shredded
½ cup fresh mint leaves
½ cup fresh cilantro leaves
½ cup fresh thai basil leaves
1 large mango, peeled and thinly sliced

substitutions

? *substitute with* **butter, plus!**

directions

1. cut tofu in half width-wise and place on several layers of paper towels or a folded kitchen towel. top with several layers of paper towels or another kitchen towel, then place a small cutting board on top. weigh down with large cans or a heavy pot for 30 minutes.

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2. remove weight, cutting board, and paper towels or kitchen towels, then cut tofu into 8 strips. transfer to a small dish and pour dressing over. cover and marinate for 30 minutes or refrigerate up to 24 hours.

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3. preheat oven to 425?. lightly oil a baking sheet. place tofu on prepared baking sheet, leaving space between pieces. bake until browned, about 25 minutes, then let cool completely.

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4. working with 1 at a time, dip each spring roll wrapper briefly in cool water, then lay on a damp kitchen towel. place 2 mango slices in center of wrapper, then top with 1 piece of tofu, a few mint leaves, a few cilantro leaves, a few basil leaves, cabbage, and 2 lettuce leaves. fold bottom of wrapper over filling, then fold in sides and roll up tightly. place on a platter and cover loosely with a damp kitchen towel. repeat with remaining wrappers and filling.

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5. no rice paper wrappers? no problem! just use the lettuce leaves to make cute little lettuce cups. serve spring rolls immediately with more dressing for dipping. enjoy!

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