Name: \_\_\_\_\_\_\_\_\_ Unit: \_\_\_\_\_\_\_

Block: \_\_\_\_\_\_ Duty: \_\_\_\_\_\_

Spring Rolls

**Ingredients:**

* Half a carrot
* 1/3 of a cucumber
* Half a red pepper
* Cup of lettuce
* Salt and pepper
* 2 rice paper sheets per person

**Equipment:**

* Measuring tray
* Chef’s knife
* Cutting board
* Bowl

**Dipping Sauce:**

* 10mL peanut butter
* 5mL soy sauce
* 1 clove garlic
* 10mL sesame oil

**Directions:**

1. Make dipping sauce. First, mince garlic, then mix in other ingredients. Set aside.
2. Julienne carrot, cucumber and red pepper.
3. One at a time, soak rice paper sheets in warm water until softened (approximately 30 seconds), then lay on clean cutting board or plate.
4. Stack carrot, cucumber and red pepper in the center of the rice paper sheet.
5. Roll up each sheet, making sure to fold in each side as you go.

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| --- | --- | --- |
| **Word** | **Definition** | **Example sentence using word** |
| Chef’s Knife |  |  |
| Julienne  |  |  |
| Carrot |  |  |
| Fold |  |  |

**\*\*Definition and example should be IN CONTEXT.**