

## Vietnamese Beef & Vegetable Spring Rolls

Deli Roast Beef and cool, crisp vegetables get wrapped up in rice paper wrappers for an easy Vietnamese inspired meal.

### INGREDIENTS

- 16 thin slices Deli Roast Beef
- 1 cup shredded carrots
- 1/2 cup chopped jicama
- 3/4 cup torn fresh cilantro
- 1/2 cup torn fresh basil
- 1/4 cup torn fresh mint
- 8 rice paper wrappers (8-1/2-inch diameter)
- 8 green leaf lettuce leaves, ribs removed
- 1/4 cup seasoned rice vinegar
- 2 tablespoons red jalapeño pepper jelly
- 1 teaspoon soy sauce



45 Min      16      42 Cal      7g  
                 Servings      Protein

### COOKING

1. Whisk dipping sauce ingredients in small microwave-safe bowl until blended. Microwave on HIGH 20 to 40 seconds or until warm; do not boil. Set aside to cool.
2. Toss carrots and jicama with 2 tablespoons of the dipping sauce in small bowl. Set aside. Toss cilantro, basil and mint in small bowl to combine. Set aside.
3. Fill large bowl with warm water. Dip 1 rice paper wrapper into water for a few seconds or just until moistened. Rice paper will still be firm but will continue to soften during assembly. Place on work surface.
4. Place 1 lettuce leaf at bottom of wrapper, leaving 1-inch border on right and left sides. Top with 2 slices Deli Roast Beef, 2 tablespoons carrot mixture and 1/8 of herb mixture (about 1/4 cup). Fold right and left sides of wrapper over filling. Fold bottom edge up over filling and roll up tightly. Place seam-side down on serving platter. Repeat with remaining wrappers and filling ingredients. Cover rolls with damp paper towel during assembly to prevent from drying out. Cut each spring roll diagonally in half. Serve with dipping sauce.

### NUTRITION

<b>Serv Size</b>	<b>Calories</b>	<b>Total Fat</b>	<b>Cholest</b>	<b>Sodium</b>	<b>Total Carb</b>	<b>Protein</b>		
16		1g	19mg		9g	7g	1	0

\*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com