

INGREDIENTS

1 pack Garden Gourmet
Sensational Filet Pieces Asian
Seasoning

8 rice papers

80 g red cabbage

120 g cucumber

40 g romaine lettuce

15 g onion sprouts

40 g tomato chutney

 4 SERVINGS

 15 MIN

 EASY

Give a twist to your usual lunch with these Asian style spring rolls with the Garden Gourmet Sensational Filet Pieces Asian Seasoning! Easy, quick and completely vegan. Don't miss out!

PREPARATION

1. Prepare the Sensational Filet pieces

Prepare the Sensational Filet Pieces Asian Seasoning according to the instructions on the packaging.

2. Cut the veggies

Wash and cut the cucumber into strips and the red cabbage into julienne strips.

3. Hydrate the rice paper

Hydrate the rice paper in cold water for 10-15 seconds (according to package instructions) and place on a plate. Make the rolls one by one so that they do not dry out.

4. Get our rolls on!

Place the lettuce, the onion sprouts, the cucumber, the Sensational pieces, tomato chutney and the red cabbage in the center. Wet your fingers with water, fold the sides towards the center and roll up.

Culinary tip: Serve with soy sauce.

**CHECK OUT MORE RECIPES AT
GARDENGOURMET.COM**