**Tofu Veggie Spring Rolls**

Yields 6 servings

Recipe by KCL

Ingredients

* extra firm tofu, sliced in long strips (½ lb)
* olive oil (2 Tbsp)
* spring roll rice papers, 1 package (6 or more papers)
* 1 cucumber (outside peeled and inside seeds scooped out, sliced long and skinny lengthwise)
* 1 carrot (peel the entire carrot to make many long strips)
* mint leaves (15-20)
* tahini
* soy sauce, to taste
* sugar snap peas (chopped long and skinny lengthwise)

Directions

1. Slice the tofu in a long, thin rectangle strips. Heat pan with olive oil, and saute gently until golden brown on  all sides. Remove from heat and allow to cool.
2. Prepare all vegetables / fillings.
3. Using a large plate, wet a round spring roll paper until completely covered in water. Wait 1-2 minutes, until you can no longer see the textured pattern and it is see-through.
4. Put spring roll paper on a clean plate or cutting board. Add 1 tsp of tahini and all other ingredients (besides soy sauce or olive oil) in the middle of the round paper, all facing lengthwise in the same direction. The pile of veggie / tofu fillings should make a rectangle shape, with a long side and a short side.
5. Take 2 opposite edges of the spring roll paper closest to the short side of the vegetable tofu filling and fold inwards.
6. Lift the edge of the spring roll paper closest to you and wrap over all filings, rolling it away from you until you meet the opposite end.
7. Put spring roll on a plate with soy sauce in a small bowl for dipping. Enjoy!