“The Local Buy” Recipe, Episode 504

Spring Rolls

Courtesy of Potomac Sprout Company

Ingredients

- Spring roll wrappers
- Organic daikon radish sprouts
- Organic alfalfa sprouts
- Organic broccoli sprouts
- Carrots
- Enoki mushrooms

Directions

1. Soak the spring roll wrappers in a bowl of room temperature water for 30 seconds.
2. Dry off the wrappers with a paper towel. Make sure to eliminate excess water.
3. Layer daikon radish sprouts, alfalfa sprouts, broccoli sprouts, carrots, and enoki mushrooms in the wrap.
4. Roll the wrap to close and tuck in one end to ensure filling does not fall out.