

Veggie Nori Wraps with Almond Thai Sauce *gluten-free, vegan*

Nori Rolls:

Take a sheet of Nori and fold in half on a diagonal and cut with scissors to make 2 rough triangles.

Use any veggies you've got. The more colourful they are the better. Thin slices (approx 2-3 inches long), julienne or matchstick cut is best.

Carrot	Red and Yellow Peppers
Cucumber	Bean Sprouts
Avocado	Green Onion
Celery	Alfalfa Sprouts

Place the Nori triangle on a flat surface with the long edge of the triangle facing you. Spread a bit of Almond Thai Sauce straight up from long edge, about 2 inches from right side of triangle. Place long thin strips of a variety of veggies on this sauced area, then roll up, starting from that end. When you get to the end of rolling, moisten edge with water and it will create a seal. Place on serving platter.

*Can be made hours in advance, but in that case, don't use too much sauce or it'll make the nori too soft.

Almond Thai Sauce:

This can also be sweet and sour or spicy, depending on how much of each ingredient you use.

3 generous Tbsp almond butter

4 Tbsp apple cider vinegar

2 Tbsp lime juice (fresh squeezed)

2-3 Tbsp water

1 inch fresh ginger root, peeled and finely chopped

1 medium clove garlic, finely chopped

1 big pinch of dried chili flakes (more if you like spicier)

1 Tbsp Braggs Liquid Aminos (more if you like saltier)

3-5 drops sesame oil (not too much. This adds a great flavor, but too much is overbearing. Don't pour directly into mixture, pour onto spoon first, then add)

1 tsp maple syrup, honey or agave (More if you like it sweeter, but can be completely left out if you are trying to avoid sugars).

Mix all ingredients together, whisk with fork and taste-test. If it tastes awesome to you, then it's perfect! If it doesn't have the kick you'd like, add more of any ingredient that you especially like. Does it need to be more salty? Spicy? Savoury? Sweet? Sour? Julia personally love lots of ginger, garlic and chili flakes.

Consistency should be like a thick sauce. It can be thinned out by adding 1 Tbsp of water at a time.

Dip Rolls in Almond Thai sauce. Enjoy!

Bon appétit!