

Jicama and Sausage Rice Paper Rolls

Makes 12 rolls

These rice paper rolls are similar to Thai Spring Rolls. The original recipe is from Vietnamese Food Any Day.



Ingredients:

- 2 1/2 tsp. soy sauce
- 2 1/4 tsp. tahini
- 2 Tbsp. sriracha hot sauce
- 1/3 cup hoisin sauce
- 1 1/4 Tbsp. water
- 2 eggs
- 1/2 tsp. fine sea salt
- 3 Tbsp. vegetable oil (divided)
- 2 large garlic cloves (1 1/2 Tbsp. finely chopped)
- 1 Jicama (1 lb.)
- 3 carrots ("Large handful")
- 6 oz. Aidells' mango sausage
- 1 Tbsp. maple syrup
- 1/4 tsp. Chinese 5-spice powder
- 1 head of butter, Boston, or red leaf lettuce (2 1/2 cups sliced)
- 12 rice papers, 8"

Equipment:

- Small and large skillet

Jicama and Sausage Rice Paper Rolls:

☑	Directions	Time (min)
	In a bowl, whisk together 2 1/2 tsp. soy sauce, 1 1/4 tsp. tahini, 2 Tbsp. sriracha, and 1/3 cup hoisin	5
	Peel 1 lb. jicama and slice into matchstick size pieces	10
	Peel and slice 3 carrots into matchstick size pieces	5
	Slice 6 oz. of fully cooked sausage into 24 diagonal pieces 1/4" thick	5
	Peel and finely chop 2 cloves of garlic	2
	Wash lettuce and pat dry	1
	Slice lettuce into strips	3
	In a bowl, whisk eggs	2
	In a skillet, heat 2 tsp. oil	1
	Pour egg into the skillet. Tilt pan to spread the egg. Cook until mostly set	1
	Turn egg over and cook the top. Transfer to a plate to cool.	<1
	Cut egg into 1/2" strips	1
	In a large skillet, heat 2 Tbsp. oil and garlic until light blond	1
	Transfer garlic to a large bowl	<1
	Heat the large skillet to high, add the jicama and carrots. Sprinkle with 1/2 tsp. salt. Cook until crisp-tender	3
	To the jicama and carrots, add the fried garlic and stir. Transfer to a plate to cool.	1
	In the large skillet, heat 1 tsp. oil and the sausage. Add 1 Tbsp. maple syrup. Caramelize the syrup on the sausage	3
	Remove sausage from heat. Sprinkle on 1/4 tsp. 5-spice powder and stir to coat. Transfer to a plate to cool.	1
	Wipe out large skillet and add warm water.	1
	Arrange ingredients into 12 portions. Dip 1 rice paper in the water, and then place it on a dry dish towel. Wait for it to soften.	1
	Spread 1 1/2 tsp. sauce on rice paper. Top with 1/12 of the jicama, carrots, egg, and lettuce.	1
	Fold rice paper over filling. Add 2 slices of sausage over the lettuce. Fold in the ends and finish rolling. Place the roll on a serving plate. Don't stack.	1
	Repeat for the remaining 11 rolls. Serve with remaining sauce.	11
	Total	61