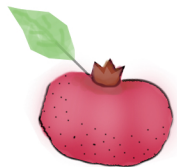


Pomegranate Pear Spring Rolls

Serves 4

- 1 package rice paper wrappers, softened in warm water according to package directions
- 1 ½ cups ground chicken, well crumbled and sautéed
- 4 ozs rice noodles, soaked and drained, cut in half
- 1 cup grated carrots
- 2 cups fresh kale, ribs discarded, chopped
- ½ cup fresh mint leaves
- 4 scallions, thinly sliced
- 6 T. Salad Girl Pomegranate Pear dressing
- 2 T. fish sauce
- 1 T. grated fresh ginger



Add the dressing to the cooked ground chicken. If you like it spicy, you may season it with sriracha chile hot sauce. Working quickly, fill each wrapper with the chicken mixture, rice noodles, carrots, kale, 4-6 mint leaves and a sprinkle of scallions. Roll lengthwise, tucking ends under.

Serve with dipping sauce:

- 3 T. rice wine vinegar
- 2 T. Salad Girl Pomegranate Pear dressing
- ¼ cup dark tamari soy sauce
- ½ t. sugar
- 1 scallion, finely chopped
- ½ t. toasted sesame oil, a drizzle