Ginger Tofu and Crunchy Vegetable Rice-Paper Rolls

8 large fresh rolls; 2 lunch portions of 4 · Active 35 min · Total 35 min

Skills: Confident beginner

Ingredients

• 8 large rice-paper wrappers, about 8 1/2 inches (22 cm) across (about 65 g; follow package)

• 7 oz refrigerated firm tofu explicitly labeled ready to eat, drained and cut into thin short batons (200 g)

• 1 medium carrot, cut into fine matchsticks (80 g)

• 1/2 cucumber, seeds removed if watery, cut into short matchsticks (150 g prepared weight)

• 8 small lettuce leaves, washed and thoroughly dried (60 g)

• 2 tablespoons chopped cilantro (8 g)

• 2 tablespoons smooth peanut butter (32 g)

• 1 tablespoon lime juice (15 ml)

• 2 teaspoons reduced-sodium soy sauce (10 ml)

• 1 teaspoon honey (7 g)

• 1 teaspoon finely grated fresh ginger (3 g)

• 1 tablespoon cold drinking-quality water for sauce (15 ml), plus teaspoons if needed

• Drinking-quality water for softening wrappers, at the temperature directed on their package

Set out

Wide shallow dish for drinking-quality water, Clean smooth rolling board, Knife and board, Small sauce bowl, Two shallow containers if packing

Allergens

Soy, Peanuts; soy sauce may also contain wheat—check label. Check labels and substitutions.

Make it

1. Whisk peanut butter, lime juice, soy sauce, honey, ginger and 15 ml cold water until smooth. Add water by the teaspoon only if needed for a dipping consistency. Cover and refrigerate while preparing rolls.

2. Check the tofu label confirms it is ready to eat. Divide the drained tofu, carrot, cucumber, dry lettuce and cilantro into eight rough portions. Fill the shallow dish with drinking-quality water at the wrapper package’s specified temperature.

3. Dip one rice-paper sheet briefly according to its package and lay on the clean board while still a little firm. Place one lettuce leaf and one portion of tofu, carrot, cucumber and cilantro in a compact strip below the center, leaving clear edges.

4. Fold the sides over the filling, fold the near edge up and roll snugly away from you. Repeat one wrapper at a time. Do not let finished rolls touch on a wet plate.

5. Serve four rolls per person with half the peanut sauce. If packing, place in shallow containers in one layer, separating touching sides with clean food-safe paper, cover and refrigerate promptly.

No burner does not mean no preparation

A clear, clean rolling surface and a place for the water dish matter more here than a stove. Put knives away before lifting the finished platter through a narrow galley.

A useful detail

The wrapper package determines the water temperature and dipping time. Avoid a long soak: the rice paper should finish softening on the rolling surface.

Keep it well

Best made close to eating. Refrigerate finished rolls and sauce at 40°F/4°C or below and use within 24 hours or the tofu package’s shorter limit. Keep cold during travel with two cold sources and refrigerate on arrival. Discard perishable food left beyond 2 hours at room temperature, or 1 hour above 90°F/32°C. Do not freeze these fresh rolls.