

- **Mixed Field Greens**
- **Baby Arugula**
- **Micro Collards**
- **Micro Red Cabbage**
- **Poultry Herbs**
- **Sage**
- **Rosemary**
- **Thyme**
- **Chervil**
- **Papaya**
- **Turmeric**

papaya with an eye on length of your rice paper, and grated turmeric, along with any other fillings you may like such as beef strips, shrimp, etc. Once you have your filling selections lined up, it's time to wrap then up. I use a large frying pan in which I heat up about an inch and a half of water to just about too hot to handle and then turn the flame off. Gently I guide the rice paper into the water at a very shallow angle, moving it though the bath in about 10 seconds. Then it is laid out and the filling placed, and the wrap is closed up. (See diagram) The metal lunch box came from C'ville Oriental.

To your health and pleasure always.  
Enjoy! <3

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Today's corresponding photos are for further development on previous recipe suggestions for your CSA goods. The photos above refer back to ideas for spring rolls; the third image below right is courtesy of lavatnus.blogspot.com and is a diagram on how to fold your rice paper wrap into a spring roll.

Ingredients can be anything you like to flavor your roll, but was inspired to bring this recipe up again with this week's mixed field greens, arugula, microgreens, papaya and turmeric in the offering. Consider dressings or dips that would complement your ingredients chosen such as soy sauce, fish sauce, plum paste, vinegars or pickles, or even a barbeque sauce. Rice paper wraps are simple to use and very fast to prepare. Line up chopped mixed greens, mixed microgreens and arugula, skinned and sliced

