**Leftover Spring Rolls**

adapted from foodnetwork.com  
- Vegan, Gluten-friendly  
- Major Allergens: N/A

**Level of Difficulty:** 🍳 ★★★★★

**8 Servings**

**Nutrition Facts per Serving:**
- Calories: 218  
- Protein (g): 13  
- Fat (g): 2  
- Carbohydrate (g): 38

**Ingredients:**
- 3 tablespoons of low-sodium soy sauce
- 1 teaspoon sesame oil
- 1 teaspoon rice vinegar
- 1/2 Low-sodium sriracha
- 1 package cellophane noodles
- Eight 1/2-inch rice paper wrappers
- 3 leaves green-leaf lettuce, torn into pieces
- 1/2 cup of chopped baby spinach
- 1 carrot, cut into julienne
- 1 cup shredded purple cabbage
- 1 cucumber, cut into julienne
- 3 tablespoons finely chopped fresh cilantro

**Dipping Sauce:**
- 1 C of leftover cranberry sauce
- 2 tablespoons of low sodium soy sauce
- 1/4 teaspoon Sriracha

**Instructions:**

1. In a bowl add the soy sauce, sesame oil, rice vinegar and the sriracha. Stir to combine. If you'd like a stronger flavor, add a little more of any ingredient.
2. Place the cellophane noodles in a large bowl. Cook according to directions.
3. When they are tender but still have a nice bite, drain and set the noodles aside.
4. Soften the rice paper wrappers by placing them one by one into a bowl of warm water and taking them out when they're soft but still hold together.
5. To assemble each spring roll, lay a wrapper on a plate. Lay a small line of noodles in the center. Add a small amount of lettuce, spinach, cabbage, a few carrot and cucumber strips, and top with a sprinkling of cilantro.
6. Fold in the sides of the wrappers and roll it into a tight roll.
7. For the dipping sauce: Combine the cranberry sauce, soy sauce and a few dashes of sriracha. Dip the rolls into the sauce and dig in! Best if eaten within 1 hour of preparing.