

Pesto Tofu Spinach Rolls

4 SERVINGS 15 MINUTES



INGREDIENTS

- 1 1/16 lbs Tofu (extra-firm, pressed and crumbled)
- 1/2 cup Pesto
- 8 Rice Paper Wraps
- 4 cups Baby Spinach
- 1 Cucumber (julienned)

DIRECTIONS

- 01 In a bowl, combine the tofu and pesto together.
- 02 Soften a sheet of rice paper under warm water by submerging it for 5 to 10 seconds. Transfer to a plate. Add the spinach, cucumber and pesto tofu near the bottom of the wrap. Fold the bottom over the filling, then fold the sides. Tightly roll the rice paper until completely wrapped. Transfer to a separate plate and repeat this process until all ingredients are used up. Enjoy!

NUTRITION

AMOUNT PER SERVING

Calories	318	Carbs	25g
Fat	18g	Protein	16g