

Sweet Potato-Black Bean Pasta Summer Rolls with Coconut-Lime Tahini Sauce

Yield: 8 summer rolls, plus extra pasta salad

Ingredients

for the dip

- 1/2 cup tahini
- 1/4 cup canned lite coconut milk
- 2 tablespoons fresh lime juice
- 1 1/2 tablespoons tamari
- 1 1/2 tablespoons maple syrup
- 1 teaspoon sriracha sauce (or hot sauce)
- 1/2 teaspoon ground ginger
- 1/4 teaspoon garlic powder

for the rolls

- 1/2 package of Explore Asia black bean pasta
- 1 sweet potato, peeled
- 1/4 red cabbage, shredded or very thinly sliced
- 1/3 cup fresh chopped cilantro
- 1 tablespoon sesame oil
- 1 tablespoon lime juice
- 1 tablespoon tamari
- 1/2 tablespoon agave syrup
- salt and pepper to taste
- 1 avocado, thinly sliced
- 8 sheets of rice paper

Instructions

1. In a medium bowl, combine all of the dip ingredients and stir together until combined. Set aside.
2. Use a spiralizer to turn your sweet potato into pasta. If you don't have a spiralizer, just use a julienne peeler to create ribbon pasta.
3. Bring a large pot of water to a boil and add a pinch of salt. Add 1/2 of the package of black bean pasta and stir. Let cook for about 4 minutes before adding the sweet potato pasta. Let cook for 2 more minutes and pour all of the pasta into a colander. Rinse with cold water to prevent the pasta from cooking any further.
4. Transfer the sweet potato and black bean pastas to a large bowl. Add the red cabbage and cilantro and add salt and pepper to taste. In a small bowl, mix together the toasted sesame oil, lime juice, tamari, and agave syrup. Toss the salad with the dressing and set aside.
5. Fill a wide bowl with warm water. Dip one sheet of rice paper in the water and promptly remove it. It should easily bend but not be soft yet. It will continue to absorb the water and get softer. Lay the rice paper out on a dry surface.
6. About 1 inch from the edge closest to you, place a pile of the pasta salad. The pile should be roughly 1/3 cup, maybe a bit more. Lay 2 to 3 avocado slices over the pasta. Take the edge closest to you and fold it over the filling. Continue to roll, using your fingers to tuck the filling in as you go. Once the filling is completely tucked (about halfway rolled), fold the left and right edges over the filling and continue to roll until completely sealed. Repeat with the remaining rice paper sheets and ingredients. Serve immediately.

Notes

This salad provides for a lot of rolls. If you wanted to do 16 to 20 summer rolls, just use that many sheets of rice paper and use another 1 to 2 avocados. Try to only make as many as you will eat that day because summer rolls don't keep well. Just chill the leftover salad in an airtight container and use it whenever you want to make the rolls.

Or just forget the rolls, toss the pasta in the tahini dip, and grab a fork.