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**Raw Collard Rolls**

**Servings:**          2

**Prep Time:**       10 minutes

**Cook Time:**       0 minutes

**Total Time:**       15 minutes

**Equipment Needed:** Freezer, Freezer bags, Knife, Bowl, Spoon

**Ingredients:**

1                        Carrot, sliced

1                        Cucumber, sliced

1                        Green Onion (scallion), sliced

         Optional:   Bamboo Shoots, sliced

                          Bean Sprouts

                          Spinach, sliced

                          Chard, sliced

*Dipping Sauce:*

1 Tablespoon     Water

1 Tablespoon     Maple Syrup (if using Honey, you will need more water)

2 teaspoons       Soy Sauce OR Coconut Aminos

2 Tablespoons   Peanut Butter (I used crunchy but its up to you)

1 teaspoon         Chili Oil

**Directions:**

1. Remove one Collard Leaf and cut out the thickest part of the leaf, about 2 inches, depending upon the size of your leaf.

2. Using your fingers, close the gap in the leaf.

3. Place the ingredients for the roll at the bottom of the roll (the location where you cut it out).

4. Roll tightly as you can, rolling upwards, closing one bottom (some close both bottoms, but I am not that adept at that one; if you have skills like that, go for it).

5. Make the Dipping Sauce, using the same bowl that you will use for the Peanut Sauce. Just stir it all together with a spoon and adjust the consistency by adding more or less water. The sauce should be smooth and stirs easily but not watery. Eat and Enjoy!