



Makes 4 cones
Preparation Time: 20 minutes
Cook Time: 10 minutes

INGREDIENTS:

16 oz. fresh cremini mushrooms, sliced

3 tablespoons brown rice vinegar

2 cups cooked brown rice

⅓ cup sliced scallions

2 tablespoons shredded fresh basil

1 tablespoon tamari or reduced-sodium soy sauce

½ teaspoon finely chopped fresh red Thai chile

2 cloves garlic, minced

1 cup chopped fresh pineapple

1 cup fresh snow pea pods, cut into bite-size strips

4 8-inch round brown rice papers

8 leaves butterhead lettuce

2 tablespoons unsalted peanut butter

1 tablespoon lime juice

2 to 3 teaspoons pure maple syrup

Stir-Fry Wraps with Peanut Dipping Sauce

Take your stir-fry on the go with these veggie-packed wraps. A fragrant medley of browned cremini **mushrooms**, crunchy snow pea pods, fresh herbs, brown rice, and juicy pineapple gets rolled up in butterhead lettuce and rice paper for a hearty handheld snack or light dinner. Wrap the cones with parchment to give them a little structure for eating out of hand. (See [below](#) for step-by-step photos.)

Spring Roll Variation: Use 8 brown rice papers instead of 4. Place 1 lettuce leaf in the center of each softened rice paper. Top with ⅔ cup filling. Fold bottom of rice paper over filling. Fold in sides and roll up tightly.

By Shelli McConnell

- 1 In an extra-large skillet cook mushrooms in 2 tablespoons of the vinegar over medium-high 12 minutes or until tender and lightly browned, stirring frequently and adding water, 1 to 2 tablespoons at a time, as needed to prevent sticking. Stir in the remaining 1 tablespoon vinegar and the next six ingredients (through garlic); remove from heat. Stir in pineapple and snow peas. Cool to room temperature or cover and chill.
- 2 To assemble cones: Fill a large shallow dish with warm water. Slide one rice paper into the water for a few seconds or until it is moistened and just pliable. Carefully transfer the rice paper to a 9-inch square of parchment paper. Rotate parchment paper so it looks like a diamond. Place two lettuce leaves along the top edge of the rice paper. Top with ¼ cups of the filling. Arrange filling in an upside-down triangle shape so that there is more toward the top of the lettuce. Fold one side of the rice paper up and over the filling at an angle. Repeat with other side to create a cone-shape wrap. Fold the excess parchment paper up and over the wrap in a cone shape. Repeat with remaining rice paper, lettuce, and filling.
- 3 In a small bowl stir together peanut butter, lime juice, maple syrup, and 2 tablespoons water. Serve with cones.