



Makes 12 spring rolls + ½ cup sauce
Preparation Time: 45 minutes

INGREDIENTS:

2 pitted Medjool dates
⅔ cup boiling water
2 14-oz. cans no-salt-added young jackfruit, rinsed, drained, and chopped
1 tablespoon coconut aminos
1 tablespoon fresh lime juice
1 clove garlic, minced
½ teaspoon grated fresh ginger
2 teaspoons sesame seeds, toasted
¼ to ½ teaspoon crushed red pepper
½ cup brown rice vinegar
¼ teaspoon fine sea salt
6 radishes, coarsely shredded
4 cups thinly sliced baby bok choy or napa cabbage
1 medium shallot, thinly sliced
12 round brown rice papers
36 fresh mint leaves
36 fresh cilantro leaves

Jackfruit Spring Rolls with Sweet-and-Sour Dipping Sauce

Canned [jackfruit's](#) neutral flavor and meat-like texture perfectly absorbs tantalizing sweet and sour flavors in these fresh spring rolls, which make a fun-to-eat appetizer or starter to a hearty [stir-fry meal](#). The sweet and sour sauce, featuring lime juice, fresh ginger, and coconut aminos, does double duty, adding flavor to the jackfruit filling and then as a dipper. Tender steamed bok choy leaves complement the meaty jackfruit texture, quick-pickled radish gives a subtle tang, and fresh mint and cilantro leaves add fresh herbal notes. If you've never made fresh spring rolls with [rice paper](#), you'll be amazed at how easy they are once you get the hang of them!

To make ahead: Prepare sauce as directed and store in an airtight container in the refrigerator for up to 5 days. Prepare spring rolls as directed and store, loosely covered with damp paper towels, in an airtight container in the refrigerator for up to 8 hours.

For more inspiration, check out these tasty ideas:

- [Teriyaki Jackfruit and Rice Stacks](#)
- [Jackfruit Tamales](#)
- [Spicy Tempeh Mango Spring Rolls](#)
- [Veggie Summer Rolls](#)

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- 1 For dipping sauce, in a small bowl combine dates and the boiling water. Cover; let stand 10 minutes. In a blender combine dates and the soaking liquid, ¼ cup of the jackfruit, the coconut aminos, lime juice, garlic, and ginger. Cover; blend until smooth, scraping down sides as needed. Transfer to a bowl. Stir in sesame seeds and crushed red pepper. Cover; chill until ready to serve.
- 2 In another small bowl mix together vinegar and salt. Stir in radishes; let stand at least 30 minutes. Drain, squeezing out excess liquid.
- 3 In a large skillet cook bok choy and shallot over medium 5 to 7 minutes or until softened, stirring frequently and adding water, 1 to 2 tablespoons at a time, as needed to prevent sticking. Transfer to a medium bowl. Let stand 10 minutes to cool.
- 4 Stir ¼ cup of the dipping sauce into the remaining jackfruit. Reserve remaining sauce for serving.
- 5 Pour warm water into a pie plate. Carefully dip a rice paper into the water; let stand several seconds to slightly soften. Transfer to a clean work surface.
- 6 Layer a row of 3 mint and 3 cilantro leaves in the center of the rice paper. Layer some of the drained radishes over leaves. Spoon 2 to 3 tablespoons of the bok choy mixture over radishes. Spoon 2 to 3 tablespoons of the jackfruit over bok choy mixture.
- 7 Fold the bottom edge of rice paper up and over filling. Fold in sides; roll up rice paper snugly. Repeat with the remaining rice

papers and fillings. Serve spring rolls with reserved dipping sauce.