

# NORTHWEST SUMMER WRAP

6 12" rice paper

2 Walla Walla Sweet Onions, thinly sliced

12 asparagus, cut into thirds

2T sesame seeds

1 clove garlic, minced

2T ginger, minced

2T soy sauce

1T sesame oil



1. Dip rice paper in hot water and remove to towel for 30 seconds. Fold burrito style.
2. In hot pan add oil, garlic, asparagus, ginger, soy sauce and vegetables. Cook for 2 minutes and let cool.
3. Assemble wraps with filling and roll burrito style then serve with light oriental dipping sauce.

*Courtesy of: Chef Dave Munson and  
Keystone Fruit Marketing*