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Asparagus & Salmon Spring Rolls

24 thick or 36 thin asparagus spears (about 2 pounds)

2 3- to 4-ounce packages smoked wild salmon

12 8-inch rice-paper wrappers (see Notes)

1 ripe avocado, cut into 24 slices

1 cup shredded carrot

1/2 cup chopped fresh basil

1/2 cup chopped fresh mint

Dipping Sauce

1/3 cup reduced-sodium soy sauce

2 tablespoons orange juice

2 tablespoons lemon juice

2 tablespoons mirin (see Notes)

1/4 teaspoon crushed red pepper, or more to taste

1. To prepare spring rolls: Bring 1 inch of water to a boil in a large skillet. Trim asparagus spears to no longer than 6 inches; add to the boiling water. Partially cover and cook the asparagus until tender-crisp, about 3 minutes. Drain; refresh under cold water. Cut each spear in half lengthwise. Cut salmon slices into 12 strips no longer than 6 inches each.
2. Soak one wrapper at a time in a shallow dish of very hot water until softened, about 30 seconds. Lift out, let excess water drip off and lay on a clean, dry cutting board.
3. Center a strip of smoked salmon in the bottom third of the wrapper, leaving a 1-inch border on either side. Arrange 4 thick (or 6 thin) asparagus spear halves (overlapping as necessary) over the salmon. Top the asparagus with 2 avocado slices, 1 tablespoon shredded carrot and about 2 teaspoons each basil and mint. Fold the wrapper over the filling and roll into a tight cylinder, folding in the sides as you go. Repeat with the remaining wrappers and filling. Cut each finished roll in half.
4. To prepare dipping sauce: Whisk soy sauce, orange juice, lemon juice, mirin and crushed red pepper in a small serving bowl. Serve the rolls with the sauce.



Make Ahead Tip: Individually wrap in parchment or wax paper and refrigerate for up to 4 hours.

Makes 12 Rolls