



Ginger Almond Nori Rolls

If you're in the mood for a raw food snack with crunch, this recipe for ginger almond nori rolls is for you! All the ingredients are very healthy and it's quite simple to make. You can pick up nori sheets and mung bean sprouts at an Asian grocer or Whole Foods, and the rest of ingredients are common and easy to find. Enjoy!

Ingredients

- 1 cup almonds
- 1 tablespoon grated ginger
- 1 clove garlic
- ½ carrot, cut lengthwise
- ½ teaspoon sea salt
- Juice of 1 lemon
- 2 cups spinach leaves, washed and dried
- ¼ cup water
- 1 cup mung bean sprouts
- 2 nori sheets

Preparation Process

Pour the ginger, garlic and salt into a food processor, and process until they have completely mixed. Add in the almonds and run through the processor again.

Add in the juice of 1 lemon and process again. Stir in ¼ cup of water.

Lay the nori wrap on a flat surface and add 1 cup of spinach, the almond paste, carrots and bean sprouts to half of the wrap.

Roll the wrap, squeezing lightly to ensure the wrap holds together.

Cut the wrap into 2-inch pieces and serve with the sauce of your choice.

If you want to watch the video again. Click [here](#).