



Recipe Details

Recipe Name - Rice Paper Bacon

Recipe Steps -

Ingredients

- Rice paper spring roll wrappers
- 3 Tbsp low sodium tamari
- 2 Tbsp nutritional yeast
- 1 Tbsp pure maple syrup or date syrup
- 1 tsp white miso
- 1 tsp garlic powder
- 1/2 tsp onion powder
- 1/2 tsp paprika
- 1/2 tsp spicy brown mustard

Instructions

1. Mix all ingredients together except rice paper, and incorporate well
2. Cut rice paper with scissors into strips to look like "bacon". Fill a shallow bowl with water
3. Dip each piece of rice paper into a shallow bowl of water and then into the mixture
4. Place the pieces into a parchment-lined baking sheet
5. Bake at 350 degrees in a convection oven or 375 degrees if you are using a regular oven
6. Bake for 5 minutes, flip, and bake for 2 more minutes*
7. Allow to cool for 5 minutes; they will become crisper as they cool
8. Serve on lettuce wraps or bread of your choice as a BLT, or use the bacon any way you like
9. Enjoy!

*Note - Check bacon as it cooks, ovens vary, and they will burn quickly

