



Vietnamese Fresh Spring Rolls

Rolls

- 2 oz rice vermicelli
- 8 ea rice paper wrappers (8.5" diameter)
- 8 ea large cooked shrimp, peeled, deveined, and cut in half
- 1 $\frac{1}{3}$ tbsp fresh Thai basil, chopped
- 3 tbsp fresh mint leaves, chopped
- 3 tbsp fresh cilantro, chopped
- 2 ea lettuce leaves, chopped
- $\frac{1}{8}$ cup carrots, julienne cut
- $\frac{1}{8}$ cup squash, julienne cut

Sauce

- 4 tsp fish sauce
- $\frac{1}{4}$ cup water
- 2 tbsp fresh lime juice
- 1 garlic clove, minced
- 2 tbsp white sugar
- $\frac{1}{2}$ tsp garlic chili sauce
- 3 tbsp Hoisin sauce
- 1 tsp peanuts, finely chopped

1. Bring a medium saucepan of water to boil. Boil rice vermicelli 3 to 5 minutes, until al dente. Drain.
2. Fill a large bowl with hot water. Dip one wrapper into the hot water for 1 second to soften.
3. Lay wrapper flat. In a row across the center, place 2 shrimp halves, a handful of vermicelli, basil, mint, cilantro and lettuce, leaving about 2 inches uncovered on each side. Fold uncovered sides inward, then tightly roll the wrapper beginning at the end with the lettuce.
4. Repeat with remaining 7 wrappers

SAUCE

1. In a small bowl, mix fish sauce, water, lime juice, garlic, sugar and chili sauce
2. In another small bowl, mix the hoisin sauce and peanuts.

Serve rolled Spring rolls with the fish sauce and hoisin sauce mixtures.