



Thai Basil Rolls with HoisinPeanut Sauce

Jacob · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

12

Description

Shrimp and pork layered with rice noodles bean sprouts and herbs all rolled together in a fresh rice wrapper and served with a hoisinpeanut sauce for dipping Great for an appetizer or lunch

Ingredients

— - ½ pound medium shrimp - ½ pound pork loin - 1 (8 ounce) package rice noodles - 12 round rice wrapper sheets - 1 bunch fresh Thai basil - leaves picked from stems - 1 cup chopped fresh cilantro - 1 cup chopped fresh mint - 2 cups bean sprouts - 1 cup hoisin sauce - 1 tablespoon creamy peanut butter - 1 tablespoon water - chopped roasted peanuts

Instructions

1. Bring a medium stockpot of lightly salted water to a low boil. Cook shrimp 2 to 3 minutes
2. or until opaque. Drain
3. allow to cool slightly
4. and pat dry with paper towel. Peel
5. devein
6. and slice in half. Bring another stockpot of lightly salted water to a boil. Cook pork at a low boil for approximately 10 minutes
7. to an internal temperature of 145 degrees F (63 degrees C). Allow to cool
8. and slice into thin strips. Again
9. bring a stockpot of water to a boil. Cook noodles until tender
10. stirring occasionally
11. approximately 7 to 8 minutes. Strain
12. and rinse to prevent sticking. Fill a medium bowl with warm water. Dip each wrapper in water for about 30 seconds until soft and flexible. Lay wrapper on a flat surface
13. and place 2 basil leaves in center
14. side by side
15. about 2 inches from edge of wrapper. Lay 4 to 5 shrimp halves on basil
16. followed by a small amount of pork
17. then a small amount of noodles. Sprinkle with cilantro
18. mint
19. and top with bean sprouts. Starting at one end
20. roll the wrapper over once
21. fold both sides in toward center
22. and continue rolling as tightly as possible without tearing. The end result should be a roll approximately 1 to 1 1/2 inches thick. Warm hoisin sauce
23. peanut butter
24. and water in a saucepan over medium-high heat. Bring to a boil
25. and immediately remove from heat. Garnish sauce with chopped peanuts
26. if desired
27. and serve with rolls for dipping.