



Vietnamese Salad Rolls

Jacob · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

8

Description

These salad rolls are a nice light appetizer. Delicate rice wrappers are filled with noodles, shrimp, carrots, lettuce, and basil. Cooked chicken or beef may be substituted for shrimp.

Ingredients

- 1 (8 ounce) package rice vermicelli - 8 ounces cooked
- peeled shrimp
- cut in half lengthwise - 8 rice wrappers (6.5 inch diameter) - 1 carrot
- julienned - 1 cup shredded lettuce - ¼ cup chopped fresh basil - ½ cup hoisin sauce - water as needed

Instructions

1. Bring a medium saucepan of water to a boil. Place rice vermicelli in boiling water
2. remove from heat
3. and let soak until soft
4. 3 to 5 minutes. Drain and rinse with cold water. Set aside. Fill a large bowl with hot water. Dip one rice wrapper in hot water until soft
5. about 1 second. Lay wrapper flat; place desired amounts of noodles
6. shrimp
7. carrot
8. lettuce
9. and basil in the center. Roll edges of wrapper slightly inward. Beginning at the bottom edge of wrapper
10. tightly roll up ingredients. Repeat with remaining wrappers. Mix hoisin sauce with water in a small bowl until desired consistency has been attained. Heat mixture for a few seconds in the microwave. Serve spring rolls with warm dipping sauce.