

Vietnamese Fresh Spring Rolls

Jacob · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

8

Description

These Vietnamese spring rolls are a refreshing change from the usual fried variety and have become a family favorite. They are a great summertime appetizer and delicious dipped in one or both of the sauces.

Ingredients

- 2 ounces rice vermicelli - 8 rice wrappers (8.5 inch diameter) - 8 large cooked shrimp - peeled
- deveined and cut in half - 2 leaves lettuce
- chopped - 3 tablespoons chopped fresh mint leaves - 3 tablespoons chopped fresh cilantro - 1 ?
- tablespoons chopped fresh Thai basil - ¼ cup water - 2 tablespoons fresh lime juice - 2 tablespoons white sugar
- 4 teaspoons fish sauce - 1 clove garlic
- minced - ½ teaspoon garlic chili sauce - 3 tablespoons hoisin sauce - 1 teaspoon finely chopped peanuts

Instructions

1. Fill a large pot with lightly salted water and bring to a rolling boil; stir in vermicelli pasta and return to a boil. Cook pasta uncovered
2. stirring occasionally
3. until the pasta is tender yet firm to the bite
4. 3 to 5 minutes. Fill a large bowl with warm water. Dip one wrapper into the hot water for 1 second to soften. Lay wrapper flat; place 2 shrimp halves in a row across the center
5. add some vermicelli
6. lettuce
7. mint
8. cilantro
9. and basil
10. leaving about 2 inches uncovered on each side. Fold uncovered sides inward
11. then tightly roll the wrapper
12. beginning at the end with lettuce. Repeat with remaining ingredients. For the sauces: Mix water
13. lime juice
14. sugar
15. fish sauce
16. garlic
17. and chili sauce in a small bowl until well combined. Mix hoisin sauce and peanuts in a separate small bowl. Serve rolled spring rolls with fish sauce and hoisin sauce mixtures. Recipe Tip Fish sauce
18. rice vermicelli
19. chili garlic sauce
20. hoisin sauce
21. and rice wrappers can be found at Asian food markets.