

Vietnamese Spring Rolls



Unexpectedly satisfying, with layers of texture, these spring rolls look like they should be served at a fancy gathering. Yet, they're a snap to make.

PREP TIME	25 mins.	TOTAL TIME	25 mins.
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COOK TIME	0 mins.	SERVINGS	2, as an entree
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Ingredients

- 1 lb. cooked and peeled medium shrimp
- 2 oz. rice vermicelli noodles
- 6 large rice wrappers
- 3 leaves of Bibb lettuce, cut in half
- 4-5 scallions, roughly chopped
- 1 cup cucumber, cut into thick sticks
- 1/4 cup carrot, thinly julienned
- 1/4 cup Thai basil, roughly chopped
- 6 fresh cilantro sprigs
- Peanut Dipping Sauce, homemade or store-bought

Instructions

1. Cook noodles per directions. Drain and set aside.
2. Prep your work station. Line up all your veggies, shrimp, and noodles. Lay out a clean, damp kitchen towel to work on.
3. Fill a wide casserole or pot with hot water, enough to submerge the wrappers.
4. This is when the teamwork kicks in. Soak the wrappers, one at a time, completely submerging them for 15 seconds or until soft and pliable.
5. Down the center of a wrapper, layer in a line your shrimp first, then veggies and noodles. No need to measure. Do what looks tasty.
6. Fold one half of the wrapper over the other, fold over the side seams, then firmly roll from the stuffed side up to the end seam.
7. Gently place finished spring rolls in a dish covered with a damp paper towel. Do not crowd or they will stick to each other.
8. Serve with your favorite peanut sauce.