

Fresh Spring Rolls

Instructions

1. Cook vermicelli noodles in boiling water for a few minutes according to the package instructions. Drain and rinse with cold water.
2. Gather and prepare all of the toppings, including the chopped veggies, herbs, and cooked shrimp.
3. In a large deep dish or pie pan, add about 1 inch of water. Place one rice wrapper into the water and let soak for just 10-15 seconds. It should still feel pretty firm as you remove it and lay it on your counter or plate. The wrapper will soften up as you add the filling ingredients, but if you let it soak for too long, it will get too soft and will tear when you roll it up.
4. Layer the veggies, shrimp, herbs, and noodles on the third of the spring roll that is closest to you.
5. Fold the sides of the rice wrapper over the ingredients. Then pull the side closest to you up and over the ingredients, sealing everything together tightly, and rolling it up like a burrito.
6. For the peanut sauce: Add all sauce ingredients to a food processor or blender and pulse until smooth.

Ingredients

- 1 package of spring roll rice wrappers
- 1 package of vermicelli rice noodles
- 2 mangoes, peeled and sliced into thin strips
- 1 large carrot, peeled and shredded or sliced into thin strips
- 1 large English cucumber, peeled and thinly sliced
- 1 pound of small, cooked shrimp, deveined, and tails removed, or substitute with chicken
- 1 bunch of fresh mint leaves
- 1 bunch of fresh basil leaves
- 1 bunch of fresh cilantro

Peanut sauce ingredients:

- 3/4 cup of sweet chili sauce
- 1/3 cup of peanut butter, smooth or crunchy
- 1/2 teaspoon of low-sodium soy sauce
- 1/2 teaspoon of hoisin sauce

Grocery List

Produce

- Mangoes
- Carrots
- English cucumber
- Mint leaves
- Basil leaves
- Cilantro

Canned Goods/Grocery

- Spring roll rice wrappers
- Vermicelli rice noodles
- Cooked shrimp or chicken
- Sweet chili sauce
- Peanut butter (smooth or crunchy)
- Low-sodium soy sauce
- Hoisin sauce