

Spring Rolls

Cool off from the summer heat with a crunchy plate of spring rolls!

Ingredients:

4 oz. vermicelli rice noodles
1 (4.7-oz.) package Vietnamese spring roll wrappers (at least 16)
1/2 head butter lettuce, leaves torn in half crosswise
2 large carrots, cut into matchsticks (about 1 c.)
1/2 English cucumber, thinly sliced (about 1 c.)
1 1 mango, thinly sliced
6 green onions, thinly sliced
2 cups fresh tender herbs (such as basil, cilantro, and/or mint)
1/2 lb. cooked medium shrimp, peeled, deveined, and cut in half lengthwise
Sweet chili sauce, for serving

For the peanut sauce:

1/3 cup creamy peanut butter
1/4 cup hot water
2 Tbsp. fresh lime juice
2 tsp. honey
1 tsp. hot sauce
1 tsp. toasted sesame oil
1 tsp. soy sauce
1 garlic clove, grated
Chopped roasted peanuts, for serving (optional)

Directions:

For the spring rolls: Prepare the vermicelli according to the package directions. Fill a pie dish or a wide, shallow bowl with warm water. Working with 1 spring roll wrapper at a time, dip a wrapper in the water for a few seconds until softened. Place the softened wrapper on a damp cutting board. Working on the bottom third of the wrapper, layer on a small amount of lettuce, noodles, carrot, cucumber, mango, green onion, and herbs. Place 3 to 4 pieces of shrimp on top of the vegetables. Fold the bottom of the wrapper up over the fillings, fold the corners of the wrapper in, and tightly roll the spring rolls. Place the finished rolls on a serving platter and cover with a damp paper towel. Repeat with the remaining ingredients. For the peanut sauce: In a medium bowl, whisk together the peanut butter, hot water, lime juice, honey, hot sauce, sesame oil, soy sauce, and garlic until well combined. Transfer to a serving bowl and top with chopped peanuts, if you like. Serve the spring rolls with the peanut sauce and sweet chili sauce.

