

## Spring Vegetable Rolls with Shrimp

### Ingredients

#### Spring Rolls

- 18 frozen, cooked shrimp (21/25 count), peeled and deveined, about 0.75 lbs.
- 3 oz thin rice vermicelli (maifun)
- 1 large carrot, peeled and cut into thin matchsticks
- 1 – 1.5 large cucumber, or 4 mini cucumbers, cut into matchsticks
- 1 large red bell peppers, cut into matchsticks
- 1 cup fresh mint and/or basil (stems discarded)
- 1 cup fresh cilantro (stems discarded)
- 4 pineapple chunks, cut into matchsticks
- 12 pieces of butter lettuce or 1 head of Romaine lettuce (any variety but iceberg, due to firmer texture)
- 12 of 8 ½ - inch dried round rice paper wrappers

#### Peanut Sauce

- 6 tablespoons hoisin sauce
- ¼ cup smooth or crunchy peanut butter (no sugar added)
- 2 teaspoons sesame oil
- 2 cloves of finely chopped garlic
- ½ cup water

#### Vinaigrette Fish Sauce

- ¼ cup sugar
- ¼ cup fish sauce
- 12 ounces warm water or coconut soda
- 2.5 tablespoons rice vinegar
- 4 minced garlic cloves
- 1 Thai chili (optional)

### Directions

#### Prepare the dipping sauce

1. Combine the ingredients for peanut sauce in a small bowl. Mix with a fork, cover and microwave for 20-30 seconds (don't go longer or it could bubble over and make a mess). Remove from microwave and mix well.
2. Combine the ingredients for vinaigrette fish sauce and mix well.

#### Prepare the shrimp

1. Fill a medium saucepan or small pot with water and bring it to boil on high heat.
2. Once the water boils, add the shrimp and cook for 2 minutes. Remove the shrimp from the water and let them cool for 5 minutes. Peel the shells from the shrimp.
3. Lay a shrimp on its side on a chopping board. Gently press the shrimp down with one hand and use the other to slice the shrimp in half, horizontally (knife parallel to the chopping board). Repeat with the remaining shrimp.



## Prepare the noodles

1. Fill a medium saucepan or small pot with water and bring it to a boil on high heat.
2. Turn off the heat. Let the noodles sit in the hot water for about 5 – 8 minutes. Double check the package directions to see how long they should sit in hot water as the cooking time varies across different brands.
3. Once the noodles have softened, drain and rinse the noodles under cold water. I like cutting the noodles with kitchen scissors several times so they are shorter and easier to grab.

## Set up the Spring Roll Station

1. Fill a large bowl with lukewarm water to wet the rice paper sheets.
2. Transfer all the vegetable, shrimp, herbs, pineapple and noodles into bowls and arrange them on your work top.
3. Get a chopping board ready. Dip your hand in the water and brush water over the surface of the chopping board so that it is damp. I usually wet the surface again after every 2 spring rolls. Alternatively, lay a damp paper towel over your surface.

## Roll the Spring Rolls

1. Quickly dip a sheet of rice paper in the lukewarm water to moisten the entire surface. This should take no longer than a few seconds.
2. Lay the wet rice paper on your work surface. Place a piece of butter lettuce close to the bottom edge of the rice paper. Arrange a small pinch each of rice noodles, carrots, cucumber, red bell pepper and mint leaves over the center of the lettuce leaf.
3. Arrange 3 pieces of shrimp about 1 ½ to 2 inches below the top edge of the rice paper. Make sure that the orange/pink side is facing down.
4. Grab the lower edge of the rice paper and lettuce and start rolling up the spring roll. Once you have reached the shrimp, fold in the left and right sides. Finish rolling up the spring roll all the way to the end.
5. Repeat the rolling process with the rest of the ingredients. If the chopping board is looking dry, brush some water over the board.
6. Serve the spring rolls with the dipping sauce.

**Tip:** Instead of shrimp you can use thinly sliced cooked chicken, pork or any veggies such as snap peas, avocado or bell peppers. You can also substitute the shrimp or pork with firm tofu that has been drained overnight in the refrigerator to make it firmer and easier to cut. The paper wrappers can break easily, so you may want to set out a few extra in advance.

**Tip:** The peanut sauce can be made ahead and refrigerated. Unused peanut sauce can be saved for future use in the refrigerator. Let it sit for a bit at room temperature before serving, or microwave for 10-15 seconds.

**Tip:** Your children can help set out the ingredients, and depending on their age, help make the peanut sauce, shred the carrot, chop the cucumber, prepare the cilantro, mint, bean sprouts and lettuce leaves, and assemble the spring rolls.

**Tip:** You can mix and match the vegetables, adding green onions and/or jicama instead of or in addition to the ones listed. You will need to reduce the amounts used so they still fit in the rice wrapper.

**Tip:** You can have a party where people make their own rolls, using the protein and vegetables they want. Just make enough dipping sauce for rolls you are making. If you have leftover vegetables, you can save them in the refrigerator and add them to a salad, sandwich or wrap the next day.