

Vietnamese Fresh Spring Rolls



Submitted by: Paula
Rated: 5 out of 5 by 112 members

Prep Time: 45 Minutes
Cook Time: 5 Minutes

Ready In: 50 Minutes
Yields: 8 servings

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

INGREDIENTS:

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

DIRECTIONS:

1. Bring a medium saucepan of water to boil. Boil rice vermicelli 3 to 5 minutes, or until al dente, and drain.
2. Fill a large bowl with warm water. Dip one wrapper into the hot water for 1 second to soften. Lay wrapper flat. In a row across the center, place 2 shrimp halves, a handful of vermicelli, basil, mint, cilantro and lettuce, leaving about 2 inches uncovered on each side. Fold uncovered sides inward, then tightly roll the wrapper, beginning at the end with the lettuce. Repeat with remaining ingredients.
3. In a small bowl, mix the fish sauce, water, lime juice, garlic, sugar and chili sauce.
4. In another small bowl, mix the hoisin sauce and peanuts.
5. Serve rolled spring rolls with the fish sauce and hoisin sauce mixtures.