

# Vietnamese Fresh Spring Rolls

Step-by-step rolling pictures at bottom of page

## Ingredients:

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



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 hot water. Dip one wrapper into the hot water for 1 second to soften. Lay wrapper flat.
3. In a row across the center, place:
  - a. 2 shrimp halves
  - b. A handful of vermicelli
  - c. Basil, mint, cilantro and lettuce - leaving about 2 inches uncovered on each side.
4. Fold uncovered sides inward, then tightly roll the wrapper, beginning at the end with the lettuce.
5. Repeat with remaining ingredients.

## SAUCE:

In a small bowl, mix:

- fish sauce
- water
- lime juice
- garlic
- sugar/Splenda
- chili sauce

