

Fresh Spring Rolls

Vietnamese · Appetizer · Easy · 20 min total · Serves 8

Rice paper rolls with shrimp, vermicelli, lettuce, and herbs.

Ingredients

- 12 round wrappers rice paper
- 0.5 lb shrimp (cooked, halved)
- 4 oz rice vermicelli (cooked)
- 2 cups lettuce
- 0.5 cup mint
- 0.5 cup cilantro
- 0.5 cup carrot (shredded)
- 0.5 cup hoisin peanut dip

Method

1. Dip rice paper in warm water until pliable.
2. Lay wrapper. Add lettuce, noodles, herbs, shrimp, carrot.
3. Fold sides, roll tightly. Serve with hoisin peanut sauce.

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