

Fresh Shrimp Spring Rolls with Spicy Peanut Sauce

Makes 12 rolls

These Vietnamese fresh spring rolls make for the perfect appetizer or light meal. They are very healthy, and come together quickly after some light prep work. Don't forget to pair them with the delicious Spicy Peanut Sauce, it is definitely the best part!

Ingredients:

For the Spring Rolls:

- ¼ pack Vermicelli noodles (100g)
- 12-22cm rice paper wraps
- Fresh Mint or Thai basil (2-3 leaves per roll)
- 1½ pounds cooked shrimp, 3 per roll
- 1 large carrot, peeled and julienned
- ½ english cucumber, seeds removed and thinly sliced
- 1 bunch Les Verts Butter Lettuce, leaves separated

For the Spicy Peanut Sauce:

- ¾ cup creamy peanut butter
- ¼ cup water
- ¼ cup orange juice
- 1 tablespoon rice vinegar
- Juice of 1 lime
- 2 tablespoons coconut aminos or soy sauce
- 1 teaspoon sesame oil
- 1 teaspoon Sambal Olek or hot chili sauce, plus more to taste

Directions:

Place the noodles in a large bowl and cover with boiling water. Allow the noodles to cook until tender to your liking, about 4-6 minutes depending on the thickness. Drain the water and set aside.

Fill a shallow, wide bowl with hot (but not boiling) water, and place a clean tea towel on the counter (or use a cutting board). Have a plate with all of the salad roll fixings prepared and ready to be assembled.

Dip a rice paper wrapper into the bowl of hot water. Make sure it is completely submerged so it softened evenly. Once it's softened and pliable, transfer the wrapper onto the clean tea towel. Place the fresh herbs followed by 3 pieces of shrimp about 1 inch from the bottom of the wrapper. Continue to add a small handful of vermicelli noodles, carrot slices, and cucumber slices. Cover the vegetables with 3-4 leaves of butter lettuce.

Gently fold the bottom edge on top of the fillings. Fold in the left and right sides of the wrapper towards the centre, and finish rolling it to the end. Place the roll on a large plate, and repeat the steps for the remaining rolls.

For the Peanut Sauce, add all the ingredients to a blender or food process and blend until smooth. Season with salt or add more hot chili to taste, if necessary.

Cut the spring rolls in half, and serve with peanut sauce on the side. They are best eaten fresh, on the day they are made.