

Vietnamese Fresh Spring Rolls

Ingredients:

6 oz Rice Vermicelli
24 Rice Wrappers (8.5 inch diameter)
24 large cooked Shrimp - peeled, deveined and cut in half
4 tbsp chopped fresh Thai Basil
2 Carrots (peeled and sliced into 3 inch thin pieces)
2 Cucumbers (peeled and sliced into 3 inch thin pieces)
9 tbsp chopped fresh Mint leaves
9 tbsp chopped fresh Cilantro
6 leaves Lettuce, chopped

Directions:

Bring a medium saucepan of water to boil.

Boil rice vermicelli 3 to 5 minutes, or until al dente, and drain.

Fill a large bowl with warm water.

Dip one wrapper into the hot water for 1 second to soften and lay wrapper flat.

In a row across the center, place 2 shrimp halves, a handful of vermicelli, carrots, cucumbers, 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.

Serve rolled spring rolls with the Fish sauce and Peanut sauces.