



FRESH SPRING ROLLS

SNACKING AROUND THE WORLD: VIETNAM

INGREDIENTS

Crunchy veggies (thinly sliced carrots, cabbage or radish)

Soft fruit (slices of avocado, mango or peach)

Fluffy filler (thinly sliced lettuce, sprouts or rice noodles)

Protein (chicken, tofu or shrimp)

Rice paper spring roll wrappers

Peanut dipping sauce: 2 red or green Thai chiles, chopped, 1 garlic clove grated, 1 cup salted pureed peanuts, 3/4 cup unsweetened coconut milk, 2 tablespoons dark brown sugar, 2 tablespoons fresh lime juice, 2 tablespoons soy sauce, 1 teaspoon fish sauce (if you like it), and kosher salt

STEPS

Step 1 Pick out and prep (cut, slice, and cook) your crunchy, soft and fluffy ingredients. It is very important to prep your ingredients first because once your rice paper is ready you will need to fill it right away.

Step 2 Fill a large bowl, cake or pie dish with room temperature water. Dunk one wrapper at a time in the water for about 30 seconds. Pull it out carefully (it sticks to itself) when it's beginning to soften but before it starts to get gummy. Spread onto a plate



CONT. SPRING ROLLS

Step 5 It's time to fill the wrapper! Use 1 to 1 1/2 cups of prepped filling ingredients in a row in the center of the bottom third of the wrapper. Then, fold up the bottom edge to cover the filling, fold over both sides and start rolling!

Step 6 After you make as many spring rolls as you'd like, make your peanut sauce for dipping! Pulse chiles, garlic, peanuts, coconut milk, brown sugar, lime juice, soy sauce, and fish sauce in a blender until smooth. Transfer to a small saucepan and add 1/4 cup water (or more water if it is too thick). Heat sauce over medium-low heat and whisk for about 5 minutes. Add salt to taste.

Step 7 Fresh Spring Rolls taste best when eaten right after they are rolled! But you can wrap them in a damp paper towel and eat them later (2-3 hours).