



Makes: 16 spring rolls

Prep Time: 50 minutes Cook Time: 10 minutes

Total Time: 1 hour

Ingredients

Spring Rolls:

- 6 ounces vermicelli rice noodles, broken in half
- 24 large cooked shrimp, peeled, deveined, and tails removed
- 16 rice paper spring roll wrappers (22 cm)
- 1 cup shredded carrots
- 8 butter lettuce leaves, cut in half
- 2 Persian cucumbers, cut into matchsticks
- 3 cups fresh herbs, such as cilantro, mint, basil, or a combination

Peanut Dipping Sauce:

- 2 tsp brown sugar
- 1/4 cup hot water, plus additional as needed
- 1/3 cup creamy peanut butter
- 1 tbsp soy sauce or tamari
- 1 tbsp seasoned rice vinegar
- 1 tsp toasted sesame oil
- 1 tsp chili garlic sauce (such as sambal oelek)
- 1/4 tsp ground ginger
- Salt, to taste
- 2 tbsp chopped peanuts, for garnish (optional)

Sweet Chili Dipping Sauce:

- 2 tbsp granulated sugar
- 1/4 cup hot water
- 1 garlic clove, finely grated (optional)
- 1 tbsp fish sauce
- 1 tbsp fresh lime juice

Fresh Shrimp Spring Rolls with Two Dipping Sauces

- 1 tbsp chili garlic sauce (such as sambal oelek)
- 1 tsp toasted sesame oil

Instructions

Bring a large pot of water to a boil. Cook the vermicelli noodles according to the package directions until tender. Drain, rinse under cold water, and set aside.

Slice each cooked shrimp in half lengthwise to create two thinner pieces.

Fill a shallow dish with warm water. Dip one rice paper wrapper into the water for about 8 to 10 seconds, just until it becomes flexible. Place it on a lightly damp work surface.

Arrange half a lettuce leaf near the bottom of the wrapper. Add a small handful of noodles, shredded carrots, cucumber, and a mixture of fresh herbs. Place three shrimp halves, cut side up, just above the herbs.

Starting from the edge closest to you, roll the wrapper tightly over the filling. Fold in both sides once you reach the middle, then continue rolling until sealed. Repeat with the remaining ingredients.

To make the peanut sauce, whisk together the brown sugar and hot water until dissolved. Add the peanut butter, soy sauce, rice vinegar, sesame oil, chili garlic sauce, and ground ginger. Whisk until smooth, adding additional hot water a tablespoon at a time if needed to reach your desired consistency. Season with salt and garnish with chopped peanuts, if using.

To make the sweet chili sauce, stir together the sugar and hot water until dissolved. Add the garlic, fish sauce, lime juice, chili garlic sauce, and sesame oil. Mix until well combined. Serve the spring rolls immediately with both dipping sauces.

Chef's Notes:

- Wrap the finished spring rolls individually in plastic wrap if making ahead to prevent them from sticking together.
- Rice paper tears easily if soaked too long. It should be soft and flexible but still slightly firm when you begin rolling.
- Feel free to substitute cooked chicken, tofu, or additional vegetables for the shrimp.
- These are best enjoyed the day they're made but will keep refrigerated for up to 2 days.