

Fresh Spring Roll

Ingredients

Extra large shrimp cooked, cut in half (flat)(26-30 ct)

Romaine lettuce

Rice wrappers

Rice Vermicelli noodles

Mint (lots)

Avocado – cut down center, separate at pit, take a spoon and cleanly scoop out ½ of avocado and slice vertically into thin slices (optional)

Peeled seedless cucumber cut thin slices lengthwise

(Tofu and cooked chicken can also be used)



Sauce

¼ c Crunch peanut butter

¼ c Hoisin sauce

1 cup boiling water

2 cloves finely chopped garlic

1 teaspoon olive oil

In small saucepan sauté garlic in olive oil until lightly cooked. Mix equal parts hoisin and peanut butter with boiling water, mix vigorously. Taste sauce and see if you want to add more hoisin or peanut butter, it's a personal preference. I prefer more hoisin. Then add more boiling water until it's the consistency for dipping sauce. (May need another ¼ cup depending on your preference). Put sauce in small dishes for serving.

Put rice paper in warm water for 5-10 seconds, move back and forth, wipe excess water off rice paper with fingers, put on plate. Boil noodles for 5 minutes use chopstick to separate noodles while cooking. Drain noodles into colander, rinse with cold water and then add warm so they stick together.

Break lettuce to fit nicely on wrap. Make sure there is a margin on the sides without any ingredients. Put ingredients about ¼ of the way on the wrap. The rice paper is very sticky to work with. Make sure all ingredients are all ready before you wet the rice paper.

Order in wrap:

Shrimp (3 pieces)(1 1/2 shrimp)

Mint (6 leaves)

Romaine Lettuce – one or two pieces depending on the size of the leaf

Noodles (about a ¼ inch of noodles)

1 Cucumber slice

1 sliced avocado

Fold wrapper in at 2 sides and then roll tightly, slice on diagonal to serve. Eat with sauce.

See photos below!

