



Vietnamese Spring Rolls

A top-down view of several fresh spring rolls on a dark grey surface. The rolls are made with translucent rice paper and filled with shrimp, lettuce, bean sprouts, and other vegetables. A small bowl of orange dipping sauce and a pair of wooden chopsticks are also visible. Fresh mint leaves are scattered around the rolls.

For the rolls:

14 round rice paper wrappers

1 cup fresh mint

7 oz cooked shrimp, peeled and slice in half lengthwise

14 lettuce leaves

2 cups cooked rice vermicelli noodles, cooled

3 cups fresh bean sprouts

For the sauce:

4 Tbsps rice vinegar

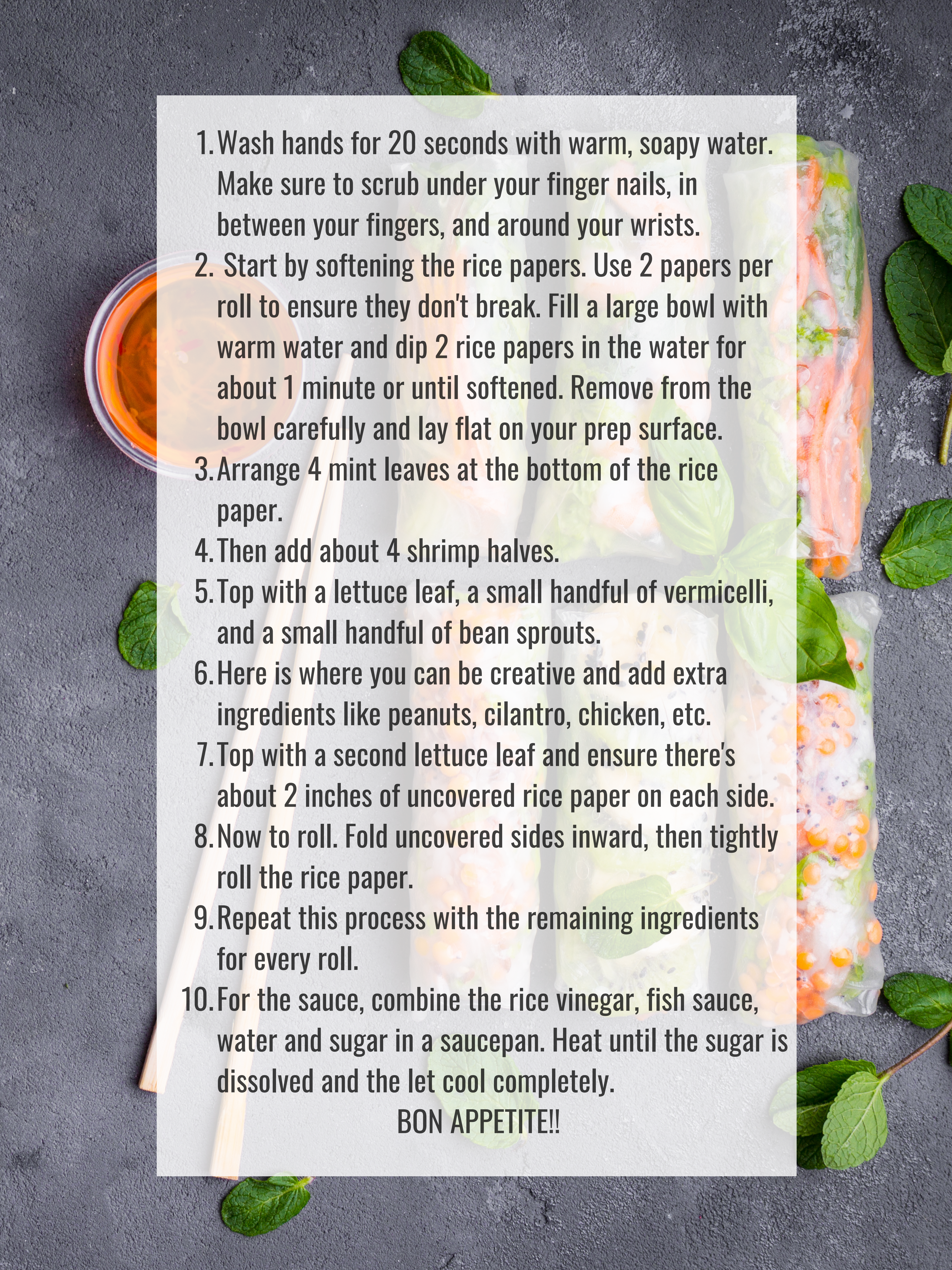
4 Tbsps fish sauce

1 cup water

1 Tbsp sugar

1 clove garlic, crushed (optional)

1 Tbsp grated carrots (optional)

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1. Wash hands for 20 seconds with warm, soapy water. Make sure to scrub under your finger nails, in between your fingers, and around your wrists.
 2. Start by softening the rice papers. Use 2 papers per roll to ensure they don't break. Fill a large bowl with warm water and dip 2 rice papers in the water for about 1 minute or until softened. Remove from the bowl carefully and lay flat on your prep surface.
 3. Arrange 4 mint leaves at the bottom of the rice paper.
 4. Then add about 4 shrimp halves.
 5. Top with a lettuce leaf, a small handful of vermicelli, and a small handful of bean sprouts.
 6. Here is where you can be creative and add extra ingredients like peanuts, cilantro, chicken, etc.
 7. Top with a second lettuce leaf and ensure there's about 2 inches of uncovered rice paper on each side.
 8. Now to roll. Fold uncovered sides inward, then tightly roll the rice paper.
 9. Repeat this process with the remaining ingredients for every roll.
 10. For the sauce, combine the rice vinegar, fish sauce, water and sugar in a saucepan. Heat until the sugar is dissolved and the let cool completely.

BON APPETITE!!