

Shrimp Summer Rolls

with Spicy Peanut Dipping Sauce

In this aptly-named seasonal recipe, you'll be using authentic Vietnamese flavors. Unlike spring rolls, which are usually deep fried, summer rolls are served cold and full of fresh vegetables and herbs. The wrappers you'll be using, called *bánh tráng* in Vietnamese, are made of rice paper and traditionally dried on bamboo mats, giving them their signature crosshatch pattern.



Ingredients

- 1 Bunch Cilantro
- 1 Bunch Mint
- 1 Carrot
- 1 Head Red Leaf Lettuce
- 1 Kirby Cucumber
- 10 Ounces Peeled, Deveined Shrimp
- 2 Ounces Cellophane Noodles
- ¼ Cup Peanut Butter
- 1 Tablespoon Mirin
- 1 Tablespoon Soy Sauce
- 1 Tablespoon Sriracha
- 10 Rice Paper Wrappers

Makes 2 Servings

About 700 Calories Per Serving

Instructions



Prepare the ingredients:

Wash and dry the fresh produce. Heat a small pot of salted water to boiling on high. Pick the cilantro and mint leaves off the stems; discard the stems. Peel and cut the carrot into thin matchsticks. Cut off and discard the root of the lettuce; cut the leaves into large pieces. Cut the cucumber into thin matchsticks.



Cook the shrimp:

Season the **shrimp** with salt and pepper. In a large pan (nonstick, if you have one), heat 2 teaspoons of oil on medium-high until hot. Add the seasoned shrimp and cook, stirring occasionally, 2 to 4 minutes, or until pink and cooked through. Transfer the cooked shrimp to a bowl or plate and place in the refrigerator to cool.



Cook the noodles:

Add the **cellophane noodles** to the pot of boiling water and cook 2 to 3 minutes, or until transparent and tender. Drain thoroughly and rinse under cold water for 30 seconds to 1 minute to stop the cooking process. Set aside as you continue cooking.



Make the spicy peanut dipping sauce:

In a small bowl, combine the **peanut butter, soy sauce, mirin** and **as much of the sriracha as you'd like**, depending on how spicy you'd like the sauce to be. Whisk in **2 to 3 tablespoons of water** until the sauce reaches your desired consistency for dipping.



Assemble the summer rolls:

Fill a shallow bowl with warm water. Working one at a time, briefly submerge a **rice paper wrapper** in the water for 20 to 30 seconds, or until softened and pliable. Transfer the moistened wrapper to a clean, dry work surface and place **2 to 3 shrimp, a few pieces of carrot and cucumber, a small handful of noodles** and **a few lettuce, cilantro and mint leaves** in the center. Fold the bottom half of the wrapper over the filling, pressing down to create a seal, then fold in the sides of the wrapper, tucking in the filling. Roll the entire wrapper up, just like a burrito. Repeat with the remaining wrappers and filling (you may have extra lettuce).



Plate your dish:

Divide the finished **summer rolls** between 2 plates. Serve with the **spicy peanut dipping sauce** on the side. Enjoy!