

Vietnamese Summer Rolls

with Spicy Peanut Dipping Sauce

Summer is coming! We've designed this recipe for the climbing temperatures. (You'll only spend 3 minutes at the stove.) Classic Vietnamese spring rolls rely on the crisp freshness of seasonal vegetables. Crunchy carrots, crisp cucumber, creamy avocado and aromatic Thai basil make this dish a refreshing meal for a warm day. Stay cool!



Ingredients

- 1 Avocado
- 1 Bunch Thai Basil
- 1 Bunch Cilantro
- 1 Carrot
- 1 Head Boston Lettuce
- 1 Lime
- 1 Persian Cucumber
- 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 665 Calories Per Serving

Instructions

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a small pot of salted water to boiling on high. Pick the cilantro and basil leaves off the stems; discard the stems. Peel and cut the carrot into thin matchsticks. Cut out and discard the root of the lettuce then separate the leaves. Cut the cucumber into thin matchsticks. Cut the lime into quarters. Peel, pit and thinly slice the avocado and cover with the **juice of 2 lime wedges** to prevent browning; season with salt.

2



Cook the noodles:

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

3



Make the 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.

4



Assemble the summer rolls:

Fill a shallow bowl or dish with warm water. Working one at a time, completely submerge each **rice paper wrapper** in the water for 30 to 40 seconds, or until soft and pliable. Transfer the moistened wrapper to a clean, dry work surface. Place **a few pieces of carrot and cucumber, a few slices of avocado, a small handful of noodles** and **a few lettuce, cilantro and basil leaves** in the middle of the moistened wrapper. Fold the bottom half of the wrapper over the filling, pressing down to create a seal, then fold the sides of the wrapper towards the center, tucking in the filling. Gently roll up the wrapper (just like a burrito). Repeat with the remaining wrappers and filling.

5



Plate your dish:

Lay any **remaining lettuce leaves** on 2 plates and place the finished summer rolls on top. Serve with the **spicy peanut dipping sauce** on the side and garnish with the **remaining limes**. Enjoy!