

SUMMER ROLL

INGREDIENTS

Makes approximately 12 rolls

- 1 pack 8.25 inch Rice Paper Sheets
- 1 pack Thin Vermicelli Rice Noodles
- 1 lb Poached 16/20 Shrimp
- 1 qt Cooked Rice Vermicelli Noodles
- 2 qts Baby Spring Lettuce Mix
- 3 Jalapeños, seeded and thinly sliced
- 2 Persian Cucumber, thinly sliced
- 2 Mangoes, cut into long matchsticks
- 1/2 Jicama, cut into long matchsticks
- 2 cups Mint Leaves
- 2 cups Thai Basil Leaves
- 1x recipe Peanut Hoisin Sauce

PEANUT HOISIN SAUCE

Yields 3 cups

- 3/4 cup Hoisin
- 3/4 cup Crunchy Peanut Butter
- 3/4 cup Hot Water (to dissolve peanut butter)
- 1/4 cup Fresh Lime Juice
- 1/4 cup Distilled White Vinegar
- 1/4 cup Chili Sambal

DIRECTIONS

1. Cut each shrimp in half length-wise; remove the veins.
2. In a 2 qt sauce pot, boil vermicelli noodles until tender but still chewy. Strain and rinse under cold water. Drain and set aside.
3. Fill a large bowl with warm water, large enough to dip the rice paper sheet in. Prepare two large dinner plates. Arrange your ingredients around your work surface.
4. To assemble the rolls, dip the rice paper in the water, rotating the sheet to wet all sides. Place on the dinner plate. Place 3 half shrimp, presentation side down on the center of the rice paper. Add 2oz of vermicelli noodles, and the remaining ingredients of your choice. Fold the bottom of the rice paper sheet up over the filling, away from you, tucking the ingredients.
4. Serve with Peanut Hoisin Sauce.

