

Shrimp Spring Rolls (Gỏi cuốn)



COUNTRY



SERVINGS

10 rolls

INGREDIENTS

- 6 ounces thin rice noodles
- 15 jumbo shrimp
- 10 round rice paper wrappers
- Lettuce, bean sprouts
- shredded carrots, red cabbage
- mint leaves, cilantro leaves
- peanut sauce, fish sauce

TIME TO PREPARE



30 mins

TIME TO COOK



5 mins

TOOLS NEEDED

- Pan
- Knife
- Large plate
- towel

PROCEDURE

1. Boil rice noodles. Rinse with cold water.
2. Blanch shrimps in hot water, chill, then cut in half.
3. Dip rice paper wrapper in a large plate of cool water for ~15 seconds.
4. Lay rice paper on a dampened towel.
5. Add lettuce, rice noodles, carrots, cabbage, and bean sprouts in the bottom third of the wrapper.
6. Roll halfway up into a cylinder, then fold in the sides.
7. Lay mint, cilantro, and three shrimp halves on top.
8. Roll into a tight cylinder to seal. Store with seam side down.
9. Repeat with remaining rolls.
10. Serve with fish sauce & peanut sauce for dipping.

See more details on:

<https://www.jessicagavin.com/fresh-shrimp-spring-rolls-with-peanut-dipping-sauce/>

