

Vietnamese Spring Rolls

A fun dish you can make with your whole family! Veggies are wrapped up in rice paper with your choice of protein and served with my favorite – PEANUT SAUCE! This is a great dish that's easily customized to your preferences, mine are suggested below (some traditional Vietnamese, some interesting options I've added over time). Thanks to everyone for letting me share my dad's stories with you!

Ingredients –

For the wraps:

Lettuce (green leaf or romaine have worked best for me, but you can use whatever you prefer)

Fine rice vermicelli ([something like this](#), found at most Asian markets)

Rice paper ([something like this](#), found at most Asian markets)

Cilantro

Cucumber, sliced in long strips

Green apple, sliced thin (optional, but come on, it was my dad's favorite!)

Jalapeno, sliced in long strips (optional)

Mint (traditional)

Protein (thinly sliced beef, chicken, pork, shrimp, tofu)

1 tbs minced garlic

1 tbs oil

Salt and pepper

1 large bowl of water (warmed helps with the rice paper)

For the peanut sauce:

½ cup of peanut butter (creamy or crunchy)

3 tbs of hoison sauce (or to taste)

½ tsp salt

1 tsp sugar

½ cup hot water, additional cold or room temp water

Thai chilis (optional)

Sriracha ([or Yellowbird Agave Blue Sriracha](#))

Directions:

Cook the vermicelli noodles according to package instructions. Test a noodle for doneness – cooking them too long will make them very mushy. It is important to rinse the noodles after cooking, as they release a lot of starch in the cooking process and will be very sticky if you don't rinse them.

Cut all of your vegetables in long strips, this will make it easier to build your roll. I've listed what I use, but have fun trying different ingredients in these – bean sprouts, green onions, bell peppers, carrots, etc (less traditional but do what you want!).

Thinly slice your protein (tip: put the meat in the freezer for an hour or so, it will make it easier to slice thin strips). Heat a pan to medium heat, add oil and minced garlic. Stir garlic until it is fragrant, about 30 seconds. Add meat to pan and cook, about 5-7 minutes (it won't take long since it's thin).

For the peanut sauce, add peanut butter, hoisin, salt, and sugar to a bowl. Add about ½ cup of warm water and whisk together to get it mixed (the hot water is necessary to break down the peanut butter faster). Add more room temp or cold water to desired consistency - as the sauce cools, it will thicken. Taste the sauce and add more sauce ingredients if necessary – you want a balance of flavors between the savory peanut butter, sweet hoisin, and salt. Chop up Thai chilis and add to sauce if using.

Scoop individual servings of peanut sauce in a bowl for each person and plate all other items family style. The sauce is traditionally garnished with crushed peanuts.

To wrap your roll, begin by dipping the rice paper in a bowl of water and shake off excess water. Place on a plate that is equal or bigger than the rice paper. Place lettuce in the middle of the rice paper, taking care to not extend past the rice paper. Add rice noodles in a strip, and layer vegetables and protein of choice on the rice paper. Grab one end of rice paper lengthwise and pull and tuck over your ingredients, fold both ends in, and continue rolling ([great video here](#)).

Dip your customized roll in peanut sauce and add Sriracha if you want an extra kick! These don't last in the fridge very well, because the rice paper gets hard and gummy – so enjoy these as soon as possible!