

Spring Salad Rolls



Spring time salad rolls with homemade sauce



1 Servings



30 Minutes

Ingredients

- Rice paper
- Lettuce
- 3 Shrimp
- Traditional Tofu
- Vermicelli noodles
- Hoisin Sauce
- Peanut Butter

Directions

1. In a pot, cook your shrimp and noodles until soft then make sure to get all the starch out of the noodles. Cut the shrimps in half
2. With some warm water, wet your rice paper and lay it on your cutting board
3. Proceed to put your shrimps in the middle of the paper first, then 2 pieces of lettuce and then the noodles
4. Like a burrito, fold the bottom up, then the two sides, and squeeze it inside as you fold it to the top
5. For the sauce, in a small pan, put some hoisin sauce and heat it to medium heat
6. After it boils, add a spoonful of peanut butter and some sugar until it is well combined
7. Put the sauce in a glass bowl and it is ready to be served