

# Fresh Spring Rolls Recipe with Best Dipping Sauce

**Prep Time:** 40 minutes   **Cook Time:** 5 minutes   **Total Time:** 45 minutes

These homemade fresh Vietnamese Spring Rolls are easy to make and perfect for a light summer lunch or dinner. You'll love the Spring Roll dipping sauces.

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**Skill Level:** Easy

**Cost to Make:** \$18-\$22

**Servings:** 15 spring rolls

## Ingredients

### Fresh Spring Roll Ingredients:

- 1 lb Large Shrimp, 21-25 count, peeled and deveined (keep the shells to **boil shrimp**)
- 3 oz **Vermicelli Rice Noodles**
- 1/2 Butter Lettuce, 15 leaves
- 2 Carrots, peeled and julienned
- 1/2 English Cucumber julienned, or 3 small cucumbers
- 1 cup Cilantro sprigs
- 15 **Round Rice Paper Sheets**, 8.5" diameter

### Vietnamese Spring Roll Dipping Sauce:

- 1/3 cup water, preferably filtered
- 1/4 cup **fish sauce**, three crabs brand
- 1/4 cup granulated sugar, or to taste
- 2 Tbsp lime juice, freshly squeezed from 1 lime
- 2 tsp rice wine vinegar
- 2 tsp **chili garlic sauce**, or to taste (more will make it spicier)
- 1 large garlic clove, grated or finely minced (or 2 small cloves)
- 2 tsp sesame oil
- 1 tbsp shredded carrot

### Peanut Dipping Sauce:

- 1 cup sesame ginger dressing, Newmans Own brand
- 2 heaping Tbsp peanut butter

## Instructions

### How to Make Spring Rolls:

1. **Boil Shrimp** according to our **boiled shrimp recipe** then immediately cool in ice water. Once boiled and cooled, drain and cut shrimp in half lengthwise.
2. **Cook noodles** according to package instructions until softened (do not overcook) then drain in a **colander** and rinse with cold water. Let noodles drain in a colander until ready to assemble. You can also fill a saucepan with water and bring it to a boil, add the noodles, turn off the heat and let them sit in hot water for 5-7 minutes.
3. **Prep veggies** - **julienne** cucumbers and carrots, remove stiff stems on lettuce leaves, coarsely chop cilantro,
4. **Assemble spring rolls** One at a Time. Fill a shallow round bowl (wider than your wrappers) with



very warm/hot water. Submerge spring roll wrapper for about 10-15 seconds or until softened (depending on the temperature of your water). Place wet spring roll wrapper on a clean and lightly wet cutting board.

5. **Add veggies** on one half in this order: lettuce, a generous pinch of noodles, carrots, cucumber, cilantro sprigs.
6. **Add shrimp** on the second half, placing the shrimp cut-side up.
7. **Tightly roll up** the lettuce side first, tuck in the sides then roll over the shrimp so shrimp are visible on the outside.
8. **To serve** - Transfer finished rolls to a serving platter and keep finished spring rolls covered with a damp kitchen towel so they do not dry out. For a prettier presentation, serve cut in half on the diagonal.

#### How to Make Vietnamese Dipping Sauce:

1. In a small mixing bowl, combine all dipping sauce ingredients, adding sugar and sesame oil (if using), to taste.

#### How to Make Peanut Dipping Sauce:

1. In a mason jar, combine dressing and peanut butter, cover tightly with lid and shake until smooth and well combined.

#### Recipe Notes

Note: The nutrition label is for 1 spring roll without the sauce.

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