

## ***Vietnamese Fresh Spring Rolls with Peanut Sauce***



# ***Vietnamese Fresh Spring Rolls with Peanut Sauce***

***Author:*** Angela @ Vegangela.com

***Vegan / Gluten-Free***

***Recipe type:*** Appetizer

***Cuisine:*** Vietnamese, Asian

***Serves:*** 24

These Vietnamese-style fresh spring rolls (summer rolls) are easy to make - just prepare your favorite fillings, wrap, and roll!

## ***Ingredients:***

24 thin spring roll rice paper wrappers (Vietnamese or Thai, not the Chinese ones used for egg rolls)

## ***Choice of fillings:***

Rice vermicelli noodles

Red peppers (capsicum)

Carrots

Cucumber

Avocado

Purple cabbage

Fresh herbs (a couple mint and/or basil leaves per roll)

Thin strips of lightly-fried tofu or seitan

Bean sprouts

Enoki mushrooms

Lettuce/Spinach

### ***Peanut Sauce:***

½ cup creamy natural peanut butter (or almond/cashew/sunflower butter)  
½ cup soy or coconut milk  
1 tbsp. **Tamari** or soy sauce  
1 tbsp. lime or lemon juice  
1 tbsp. maple syrup (**agave** would work too)  
1 tbsp. fresh grated ginger  
½ tsp chili powder (or 1 tsp crushed red chili pepper)  
¼ cup unsalted peanuts, chopped (optional)

### ***Instructions:***

1. In a medium bowl, mix together all of the ingredients for the peanut sauce except the chopped peanuts, set aside.
2. Prepare all your veggies so that they are thinly sliced, and shorter than your wrappers by about 5-6 cm. (16 cm wide wrappers, so cut the veggies about 10 cm long.)
3. If using rice noodles, decide how many of the noodles you will need based on the quantity of rolls you're making; and how many ingredients you plan on using. You can break the noodles off or use scissors to gently cut them away from the bigger piece. Fill a pot with just enough hot water to submerge your noodles. Regular hot tap water should be hot enough – it doesn't need to be boiling. Let the noodles sit in the water until they are soft and edible, about 2 minutes. Remove the noodles, shaking them to remove excess water, and set aside.
4. Wet a clean tea towel, ring it out and lay it flat on your counter top.
5. Fill a pot with water and bring to a boil. Transfer the water to a large bowl and let cool a couple minutes. Drop a wrapper into the water, and let it soak for 30 seconds – any longer and it will begin to get too soft and/or tear. It should be transparent and pliable. Remove wrapper from the water and gently shake it to remove any excess water. Lay the wrapper flat on your tea towel.

6. Place your mint and basil leaves near the top of the wrapper. Take some noodles and fold them back so that they fit within the top of the wrapper, as shown.

Add 2-3 pieces of each vegetable on top, keeping everything tight and in a nice elongated pile. Tightly fold the top of the wrapper over the ingredients, and then fold-in each side. Continue rolling the wrapper onto itself to form the roll. Continue with remaining ingredients.

7. Before serving, add the chopped peanuts on top of the peanut sauce that you plan on serving. If desired, cut rolls diagonally with a sharp knife before serving.