

## Vietnamese Summer Rolls

*Servings: 4 rolls Total Time: 25-30 minutes*

### Ingredients:

#### Summer rolls:

- 1 oz bean thread noodles or vermicelli
- 4 (8-inch) rice-paper rounds
- 2 red-leaf lettuce leaves, remove ribs, and tear leaves in half
- 1/4 cup fresh basil leaves
- 1/2 cup Napa cabbage, thinly sliced
- 1/3 cup carrot, shredded

### Directions:

To prepare sauce, simply mix the peanut butter and hoisin until thoroughly combined.

Next, cover noodles with boiling-hot water and soak 15 minutes, then drain well.

Put a double thickness of paper towel on a work surface or large plate.

Fill a shallow baking pan or large mixing bowl with warm water. Soak 1 rice-paper round until pliable, being careful not to make any holes, 30 seconds to 1 minute, then transfer to paper towels.

Arrange 1 piece of lettuce on bottom half of soaked rice paper, folding or tearing to fit and leaving a 1-inch border along edge. Add basil, carrot, cabbage, and noodles.

Roll up rice paper tightly around filling. Then fold in sides and continue rolling, similar to folding a burrito or wrap.

Transfer summer roll to a plate and cover with dampened paper towels until ready to serve. Repeat for the next 3 rolls.

**Nutrition Information per Serving:** 123 calories, 3g total fat, 1g saturated fat, 3.5g protein, 21g carbohydrates, 200mg sodium

### Peanut Sauce

- 2 tablespoons Hoisin sauce
- 1 tablespoon peanut butter



**Chef Notes:** You can add cooked chicken, tofu, or pork to the rolls if desired. If you cannot find Napa cabbage or red leaf lettuce, any leafy green will work well.

**Storage Tips:** Summer rolls may be made 6 hours ahead and chilled, wrapped in dampened paper towels in a sealed plastic bag. Bring rolls to room temperature before halving and serving.