

Vietnamese Shrimp Summer Rolls with Two Dipping Sauces

Makes 10 to 12 rolls:

Ingredients

Peanut Sauce:

3/4 cup creamy natural peanut butter
1/3 cup water
3 tablespoons hoisin sauce
juice of 2 limes
4 1/2 teaspoons low sodium soy sauce
1 tablespoon sugar
2 1/2 teaspoons Vietnamese chile-garlic paste
1 medium garlic clove, pressed
1/2 teaspoon toasted sesame oil

Scallion Chile Sauce:

juice of 2 limes
1/3 cup fish sauce
3 medium garlic cloves, pressed
1 red serrano or jalapeño chile, seeded and thinly sliced
1/4 cup light brown sugar
2 scallions, white and light green parts minced, green tops sliced

1 pound large shrimp, 10 to 15 count, preferably wild

2 carrots, peeled
2 to 3 Persian cucumbers, washed and unpeeled
3 scallions, trimmed
1 avocado
1 serrano chile, optional
1/2 bunch basil
1/2 bunch mint
1/2 bunch cilantro
1/2 head bibb or butter lettuce
1 cup kale microgreens

10 to 12 rice paper skins

Preparation

Make Peanut Sauce: in medium bowl, whisk together peanut butter, water, hoisin sauce and lime juice.

Add soy sauce, sugar, chile garlic paste, pressed garlic clove and toasted sesame oil; set aside.

Make Scallion Chile Sauce: mix lime juice, fish sauce, pressed garlic, chile, sugar and scallions; set aside.

Peel the shrimp.

Bring a medium saucepan of water to the boil.

Add the shrimp and cook for 1 to 2 minutes--no longer!--until opaque.

Drain and rinse with cool water.

Use a sharp knife to halve the shrimp lengthwise; set aside.

Assemble fillings: julienne carrots, cucumbers and scallions and keeping them the same length.

Thinly slice the avocado; julienne chile pepper if you're using it.

Pick the basil and mint leaves and cilantro sprigs.

Cut large lettuce leaves in half lengthwise.

Set up your mise en place by placing all ingredients, including the microgreens, in bowls.

Fill a large, shallow bowl or pie plate with warm water.

Place a rice paper skin in the water and let sit for 10 to 20 seconds until pliable.

Put skin on a clean board and line up three shrimp halves down the middle, cut side up.

Top shrimp with a lettuce leaf, then layer on julienned veggies, avocado, microgreens and herbs.

To roll, lift the edge of the skin closest to you and fold over the filling.

Fold in each side toward center, then carefully tuck in and roll away from you.

Gently pull the opposite edge over the top.

Repeat with remaining ingredients and rice paper skins.

Transfer rolls to a platter as they're finished.

Serve whole or cut in half on the diagonal with the two sauces in dipping bowls on the side.

passioneats | 5.21.14

www.passioneats.com