

VIETNAMESE STYLE SPRING ROLLS (VEGETARIAN)



Ingredients:

2	Tablespoons	Soy Sauce
2	Tablespoons	Lime Juice
1	Teaspoon	Granulated Sugar
¼	Teaspoon	Red Pepper Flakes or ½ tsp Sriracha (optional)
2-3	Ounces	Rice Noodles
16	Leaves	Basil
1	Small	Red or Yellow Bell Pepper, julienne very thin
¾	Cup	Carrot, peeled and julienne very thin
8	Leaves	Napa Cabbage
1	Medium	Cucumber, sliced very thin
8	8 Inch	Round Rice Papers

Directions:

1. Stir together soy sauce, lime juice, sugar and red pepper flakes (if using). Set aside.
2. Bring 2 quarts salted water to a boil. Stir in rice noodles and cook 2 – 3 minutes, until tender, but not mushy. Remove from pan and rinse under cold running water until chilled. Drain well and toss with soy sauce mixture. Set aside.
3. Spread a clean damp kitchen towel on work surface. Fill a 9” pie plate with warm water. Working one at a time, immerse rice paper in water until pliable – about 10 seconds. Lay softened rice paper on damp towel.
4. Place 1/8 of the noodles, carrots, cabbage and bell pepper in the center of the rice paper. Fold in the sides, make one more roll and arrange cucumber slices on top. Continue rolling up very tightly.
5. Place napa cabbage leaf about ¼ of the way from the bottom of the roll. Top with 1/8 each of the noodles, carrots, cabbage and bell pepper. Fold in the sides, make one more roll and arrange cucumber slices on top. Continue rolling up very tightly.
6. Repeat until all spring rolls are formed. Rolls can be refrigerated, covered with the damp towels for up to 4 hours.