

Rice Paper Rolls with Peanut Sauce

Friday, February 18, 4 PM MT

Zoom Link: <https://bit.ly/3uQLlxj>

Rice paper rolls are so much fun to make, and you can put all kinds of things in them—just make sure the ingredients you use are already cooked! You could add fresh mango, avocado, peppers, lettuce, fresh herbs, crunchy cucumber or jicama, cooked shrimp or leftover roasted chicken... whatever you like! If you can't have peanuts, almond butter or Wow Butter works very well in the sauce! If you have some coconut milk, a splash of it in the sauce is delicious too.

You don't really need specific measurements here... just pick up a package of rice paper wrappers and some thin rice noodles, and whatever fillings you like!

about 12 small-medium rice paper wrappers

Filling:

100 g (3 1/2 oz) thin rice vermicelli noodles (about a handful)

1 Tbsp rice vinegar

1 large carrot, peeled and shredded

cooked shrimp, or left over roasted chicken or pork (optional)

cucumber and/or daikon, sliced into ribbons or matchsticks

sliced mango and avocado

thinly sliced seeded peppers

soft lettuce leaves

fresh cilantro, mint or Thai basil leaves, torn or left whole

1/4 cup chopped peanuts or cashews (optional)

Peanut Sauce:

1/3 cup peanut butter (or almond or Wow Butter)

2 Tbsp soy sauce

1-2 Tbsp rice vinegar or lime juice

1-2 Tbsp brown sugar or honey

1 garlic clove, finely crushed

1 tsp grated ginger

a drizzle of sesame oil (optional)

pinch chili flakes or a squirt of Sriracha (optional)

To prepare the filling, place noodles in a bowl of boiling water and let stand for about 3 minutes (or as package directs) to soften. Drain well and place in a medium bowl. Add the carrot and rice vinegar and toss to combine. Cut the shrimp lengthwise in half.

To assemble the rolls, fill a shallow dish (I use a pie plate) halfway with warm water and lay a clean tea towel over your work surface. Soak one rice paper round at a time in the water for about 10 seconds, until it's pliable, and lay it on the tea towel. Pat the surface with the edges of the towel to absorb any excess water. Arrange the filling ingredients in the order you want them, starting with those you'd like to show through the rice paper wrapper, ending with with some noodles, piling them in a long pile running down the middle of the paper. Top with cilantro and/or peanuts, if you like.

Fold over one long side to cover, then fold up both ends. Roll the whole thing up as tightly as you can without tearing the wrapper. Set aside. To make the peanut sauce, stir all the ingredients together, warming it up a bit to melt the peanut butter if it makes it easier. Add a little hot water if it's too thick.

Makes about 15 rolls.