



## Spring Rolls

Recipe By SUZY and CLARK NEAL

SERVES: 6

### PEANUT DIPPING SAUCE:

- ☐ 2/3 cup peanut butter, creamy
- ☐ 1 tsp garlic, jarred, minced
- ☐ 1 tsp ginger, jarred, minced
- ☐ 2 tsp sesame oil
- ☐ 2 tsp soy sauce
- ☐ 2 tsp rice vinegar
- ☐ 1/2 tsp hot chili oil
- ☐ 1/2 cup hot water (approx.)
- ☐ chopped peanuts, for garnish

### SPRING ROLLS:

- ☐ 12 spring roll wrappers
- ☐ 1 head Boston or other green leaf lettuce, cut into ribbons
- ☐ 6 oz package rice stick noodles, softened and drained, according to package directions
- ☐ 10 oz package matchstick carrots
- ☐ 4-6 miniature cucumbers, cut into matchsticks
- ☐ 2 jalapeños, cut into matchsticks
- ☐ 4 green onions, sliced thin
- ☐ 1 bunch basil, fresh
- ☐ 1 bunch mint, fresh
- ☐ 1/4 lb shrimp, cooked, cut in half horizontally
- ☐ 1 rotisserie chicken breast, shredded
- ☐ 1 (14 oz) jar Thai sweet chili sauce, for serving

### DIRECTIONS:

- ☐ 1. Add all peanut dipping sauce ingredients except hot water and chopped peanuts to a small bowl, mix together. Add enough hot water to thin the sauce to your liking. Transfer to a serving bowl and top with chopped peanuts. Set aside.
- ☐ 2. Place a damp paper towel on your work area.
- ☐ 3. Fill a pie plate with warm water. Dip a spring roll wrapper in the water briefly, about 5 seconds. Place on a damp paper towel.
- ☐ 4. Build spring rolls by placing your choice of protein, basil, and mint leaves in the middle of the spring roll wrapper. Add a pinch of noodles, and a little of the vegetables. Fold the bottom edge of the wrapper over to cover the filling, then fold in the two sides. Tightly roll, and place seam side down. Err on the side of underfilling. The rice paper is fragile.
- ☐ 5. Serve immediately, with dipping sauces on the side.

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