

Kim's Cookology!

Vietnamese Spring Rolls

Vietnamese Spring Rolls are usually served uncooked, full of crunchy fresh veggies and herbs and usually also contain cooked shrimp or chicken. My oldest daughter is allergic to shellfish so I usually opt for the all veg and herb variety and serve them with Spicy Peanut Sauce and/or traditional Nuoc Cham dipping sauce.

Ingredients: Makes 24 spring rolls

24-24 Rice Paper Wrappers

2 c. Nappa Cabbage

2 c. carrot, peeled

2 c. cucumber peeled

1 avocado, peeled and pitted

2 green onions, finely chopped

1 bunch fresh basil leaves

Cut carrot into matchstick size pieces, aka. Julienne. Julienne cucumber and avocado. Chop Nappa cabbage and green onion. Place each ingredient into its own little bowl and line up at the top of your work area.

Fill a shallow dish with 1-2 inches of warm water. Dampen a dish cloth and place it down on your work area. One rice paper at a time, place wrapper in warm water for 5-10 seconds until soft and pliable. Lay out on dampened dish cloth.

Place a small amount of Nappa cabbage off centre of rice paper, leaving about an inch on either side. Layer with carrot, cucumber, avocado and green onion, in whatever order you wish, finishing off with two leaves of basil along top.

Gently wrap the end closest to the filling up over the filling. Fold sides up over ends, and roll wrap snugly. Set aside on a plate lined with damp paper towel and continue to form all of the spring rolls in same manner.

When finished making the spring rolls, cover with plastic wrap and refrigerate until ready to serve. Prior to serving, cut each roll in half on the diagonal and place on a serving plate, open end up and serve with dipping sauce such as Spicy Peanut or traditional Nuoc Cham. (Recipes for both sauces can be found under 'Everything Else' in my Recipe section).

Kim's Cookology!