



Asian summer rolls

NIBBLEDISH CONTRIBUTOR

Ingredients

- 6 pcs shrimp (shelled, cut half and boiled)
- small pack of vermicelli rice noodles
- 1 pc cucumber (peel and cut like matches)
- lettuce (cut like matches)
- carrot (cut like matches)
- 2 rice paper

for the sauce:

- 3 tbsp peanut butter
- 1 tbsp sugar
- 1/2 tbsp rice vinegar
- 2 tbsp water

Instructions

- soak rice paper into hot water so the rice paper will be soft
- place the rice paper on cutting board
- put rice noodles, lettuce, carrot and cucumber. roll it half add 3 shrimp and roll to the end.
- for the sauce: mix peanut butter with sugar and vinegar, add water and cooked it a while till simmer, set a side

PS : 6 shrimp can make 2 rolls

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- when mixing peanut sauce, continue add water if the sauce too thick.