

CHEF AT THE MARKET

Chef: Megan Pires, Megan's Cookin'

www.meganscookin.com

Vietnamese Summer Rolls

12 sheets rice paper

12 leaves fresh lettuce or other leafy green

Variety of vegetables, cut into matchstick size pieces

(i.e. bell peppers, carrots, celery, zucchini, cucumbers)

Handful of fresh herbs (basil, mint, cilantro)

Mango slices

Preparing rice paper: In bowl of warm water, dip each rice paper for about 3-5 seconds (depending on rice paper thickness). Do not over soak rice paper. Place on work surface and allow rice paper to become gelatinous and pliable (about 30 seconds to 1 minute, again, depending on thickness of rice paper).

To assemble rolls: Place lettuce leaf on end of rice paper closest to you. Then place vegetables, herbs, and mango slices on top of lettuce. Roll rice paper about $\frac{1}{3}$ of the way, then fold in the sides and continue to roll. Serve with Hoisin Peanut Dipping Sauce.

Makes 12 rolls.

Hoisin Peanut Dipping Sauce

1 cup Hoisin sauce (if sauce is thick add about $\frac{1}{4}$ cup warm water to reach desired consistency)

$\frac{1}{4}$ cup smooth peanut butter

1 Tbsp rice vinegar

2 cloves garlic, crushed

1 minced Thai chili (or more for desired spiciness)

Combine all ingredients and mix well. Serve with Vietnamese Summer Rolls.

Makes approximately 1 $\frac{1}{2}$ cups of dipping sauce.

