Spring Rolls with Peanut Sauce
Recipe by: Johnson & Wales University Cooking Asia Student Club
Yield: 4 rolls

Ingredients

*For the peanut sauce*
1/3 cup peanut butter
1 ½ tablespoons soy sauce
2/3 cup hoisin sauce
3 tablespoons lime juice
1/3 cup water

*For the summer rolls*
4 round sheets rice paper
Fresh mint leaves
Thai basil leaves
4 leaves green leaf lettuce
4 cooked shrimp, sliced in half
1 cooked chicken thigh, shredded
1 small carrot, thinly sliced or shredded
1 small cucumber, thinly sliced
5 ounces bean thread noodles, blanched

Method of Preparation
1. For the peanut sauce: In a small bowl, whisk together the peanut butter, soy sauce, hoisin sauce, lime juice and water.
2. For the spring rolls: Fill a plate halfway with room-temperature water. Place one wrapper in the water for 15-seconds. Remove gently from the water, being careful not to tear it. Immediately lay it flat on a clean work surface.
3. Place 2-3 mint and basil leaves down the middle of wrapper. Place one lettuce leaf on top. Layer two shrimp halves, a small portion of chicken, carrot, cucumber, and noodles on top of the greens.
4. Fold top and bottom of the wrapper over the filling. Fold the left side over the mixture and continue rolling tightly to the right until it is closed. Repeat with remaining wrappers and filling.
5. Serve with peanut sauce.

ABOUT JWU'S COOKING ASIA STUDENT CLUB
Cooking Asia was founded for members to share and discover their passion and knowledge of Asian culture and cuisine through various activities in/out of the school. Our members are JWU students from all academic programs with backgrounds as diverse as the foods we cook.