

Fresh Summertime Spring Rolls

From the kitchen of: Jesse Haas



Makes 4 servings

Ingredients:

- 1 small beet, shredded
- 2–3 carrots, shredded
- 1–2 green onions, cut into thin strips
- 12 cooked shrimp, halved the long way
- 2 cups shredded napa cabbage
- cilantro, mint and Thai basil sprigs
- 2 oz. brown rice vermicelli noodles
- 8 rice wrappers

Directions:

1. Follow the directions on the box to prepare the rice vermicelli. When done cooking, rinse under cold water to keep the noodles from clumping together.
2. Fill a dish or large saucepan with hot water from the tap. There's no need to boil it, but the water does need to be quite warm. Place one rice wrapper at a time in the warm water and allow it to soften. This will take 1–2 minutes.
3. Remove the wrapper and lay it evenly on a flat surface. Layer each ingredient in the center of the wrapper, leaving 1–2 inches on either end. Fold over the uncovered sides, then tightly roll the contents into the wrapper like a burrito.