Fresh Shrimp Rolls with Peanut Sauce

Ingredients

- 8 round rice papers wrappers

- ½ pound medium poached shrimp, sliced in lengthwise

- 1 large carrot, peeled and cut into 4-inch long matchsticks

- ½ bunch green onions, cut into 4-inch matchsticks

- 1 small red bell pepper, cut into 4-inch matchsticks

- 1 bunch cilantro, washed, dried stems removed

- 1 head bibb lettuce, leaves separated, and ribs removed

Coconut Peanut Dipping Sauce

Yield 1 ½ cups

- ½ cup full fat coconut milk

- 3 tablespoons hoisin sauce

- ¼ cup fresh lime juice, plus more to taste

- 2 tablespoons soy sauce, plus more to taste

- 2 tablespoons [Fustini's Ginger & Honey Balsamic vinegar](#)

- 1 tablespoon light brown sugar

- 1 tablespoon [Farms-style Sriracha](#), plus more to taste

- 2 teaspoons minced fresh ginger

- 2 teaspoons [Fustini's Sesame oil](#)

- ½ cup creamy peanut butter

- cold water

Directions

Step 1.

Dip a piece of rice paper into a bowl of warm water until soft and pliable, about 5 seconds, shake off excess water and place onto a clean, smooth surface. Starting on the lower third of the rice paper, layout 3 or 4 slices of shrimp. Top with a few carrots, green onion, and red bell pepper matchsticks and garnish with cilantro leaves, followed by a couple of lettuce leaves.

Step 2.

Fold the bottom of the rice paper up over the filling. Carefully but firmly, fold in the sides and then roll-up. Repeat with the remaining ingredients. Arrange rolls on a serving platter and serve with coconut peanut sauce on the side.

Step 3. Coconut Peanut Dipping Sauce

In a medium bowl, add all ingredients; whisk to combine. Taste and adjust seasoning with additional lime juice, soy sauce, and chile paste. Adjust consistency with water.