



## Chris Elkin's Spring Rolls



"One of my fav' and most go-to starters in Vietnam is fresh spring rolls – they're refreshing, colorful and fun to make, and they can 'match' with many foods, too. You can add in prawns, pork or just keep it veggie, as you please!"

– Chris Elkin | Instructor, Vietnam

### Fresh spring roll ingredients:

*These are my favorite fillings. If you'd like, you can change them up by adding more or less of each ingredient. There are no rules!*

- Spring roll wrappers
- Thin rice noodles
- Lettuce (I prefer butter lettuce)
- Red or green cabbage
- Cucumber
- Carrot
- Green onion
- Cilantro
- Mint
- Jalapeño (optional, depending on your love of spice!)
- Add in prawn, tofu or pork, if you please

### Peanut sauce ingredients:

- 1/3 cup of creamy peanut butter
- 2 tablespoons of rice vinegar
- 2 tablespoons of tamari or soy sauce
- 2 tablespoons of honey
- 1 tablespoon of toasted sesame oil
- 2 cloves of garlic, pressed or minced
- 2 to 3 tablespoons of water, if needed



### How to make your spring rolls:

1. To get started, place a few pieces of lettuce on the spring roll wrapper. The width of your fillings will determine the width of the spring roll. You'll want to leave some space open on the two sides for when you start to wrap.
2. Now, add each filling. There is no exact order, and you can pile the fillings high. Just be sure to keep the width tip from above in mind!
3. Next, roll your fillings in the wrapper. Gently pull the bottom of the wrapper up and over the lower portion of your filling. Try to keep everything compacted as you roll upwards.
4. Finally, pull each side of the wrapper over to enclose the filling. Continue wrapping upwards until your spring roll is wrapped completely on all sides. It's ready to enjoy!