

## Thai Shrimp Spring Rolls with Peanut Sauce

1 pound of cooked, peeled, and deveined shrimp



**TIME**  
3-4 min

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### INGREDIENTS

and vibrant flavors, offering a taste of Thailand in your own kitchen. Making Thai shrimp spring rolls with a creamy peanut sauce is easier than you might think. I'll guide you through a

### DIRECTIONS

1. step-by-step process to create this appetizing dish that you can enjoy as an appetizer or light meal.
2. To get started, let me gather all the ingredients I'll need. For the spring rolls, I'll prepare:
3. 1 pound of cooked, peeled, and deveined shrimp
4. 1 cup of rice vermicelli noodles
5. 1 cup of fresh herbs (like basil and cilantro)
6. 1 cup of thinly sliced vegetables (carrots, bell peppers, and cucumbers work well)
7. rice paper wrappers
8. peanut sauce
9. , I will need the following ingredients:
10. 1/2 cup of creamy peanut butter
11. 2 tablespoons of soy sauce
12. 1 tablespoon of honey or maple syrup
13. 1 tablespoon of lime juice
14. 2-3 tablespoons of water (to thin the sauce)
15. Now that I've gathered everything, it's time to prepare the rice vermicelli noodles. I will follow the package instructions, usually boiling them for about 3-4 minutes until softened. After cooking, I'll drain the noodles and set them aside.
16. Next, I'll get the shrimp ready. If they're not already cooked, I can sauté them in a pan with a bit of oil until they're pink and opaque, which usually takes just a few minutes. Once done, I'll let them cool before assembling the rolls.
17. With my ingredients prepped, I will start assembling the spring rolls. First, I'll fill a shallow dish with warm water to soften the rice paper wrappers. I'll dip one wrapper into the water for about 10-15 seconds until it's pliable, then lay it flat on a clean

surface.

18. Now, I'll add a small handful of the rice vermicelli noodles, a few shrimp, some fresh herbs, and a mix of the sliced vegetables. The key is not to overfill the rolls. Once I have the right amount of filling, I'll carefully fold the sides of the wrapper inward and then roll it away from me to create the spring roll. It's important to keep the filling snug but not too tight.
19. Now that the rolls are ready, I'll make the
20. . In a bowl, I will whisk together the peanut butter, soy sauce, honey, lime juice, and enough water to reach a smooth and dippable consistency. I can adjust the flavor balance by adding more lime juice for acidity or honey for sweetness, depending on my preferences.
21. Finally, I'll serve the spring rolls on a platter with a bowl of the peanut sauce for dipping. These
22. Thai shrimp spring rolls
23. are perfect for sharing with friends and family, or for enjoying all by myself. With their burst of flavor and refreshing crunch, they'll surely become one of your go-to favorites!

**More recipes: ChefManiac.com**

Original recipe: <https://chefmaniac.com/thai-shrimp-spring-rolls-with-peanut-sauce/>