

Fresh Vietnamese Salad Rolls with Shrimp: A Light and Flavorful Culinary Journey

To create these vibrant and fresh Vietnamese Salad Rolls, here's what you'll need:



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1-2 min

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INGREDIENTS

10-12 sheets of round rice paper wrappers (8.5-inch diameter)

1/2 pound medium-large raw shrimp (about 21-25 count), peeled, deveined, and cooked

1 cup cooked vermicelli rice noodles (bun noodles), cooled

1 head butter lettuce or green leaf lettuce, washed and torn into smaller pieces

1 cup fresh mint leaves

1 cup fresh cilantro sprigs

1/2 English cucumber, cut into thin julienne strips

1 medium carrot, peeled and cut into thin julienne strips

Optional: 1/4 cup thinly sliced green onion, 1/4 cup bean sprouts

Water for boiling

A pinch of salt

1/4 cup creamy peanut butter

2 tablespoons hoisin sauce

1 tablespoon rice vinegar

1 tablespoon granulated sugar

1 clove garlic, minced

1/2 teaspoon chili garlic sauce (or sriracha, optional, for heat)

1/2 cup warm water (or more, to adjust consistency)

Optional garnish: Crushed roasted peanuts, finely chopped fresh chili, chopped cilantro

DIRECTIONS

1. Assembling fresh salad rolls is a technique, but it becomes easy with practice.
2. Prepare : All Ingredients: Cook Shrimp: If using raw shrimp, bring a small pot of salted water to a boil. Add shrimp and cook for 1-2 minutes until they turn pink and opaque. Drain immediately and transfer to an ice bath to stop cooking. Once cool, drain thoroughly, pat dry, and slice each shrimp in half lengthwise (optional, but makes for easier rolling and better presentation).
3. Cook : Noodles: Cook vermicelli rice noodles according to package directions. Rinse under cold water immediately after cooking to prevent sticking, then drain very well.
4. Prepare : Vegetables & Herbs: Wash and thoroughly dry all lettuce and herbs. Slice cucumber and carrot into thin julienne strips. Have all ingredients laid out neatly on a clean work surface, ready for assembly.
5. Make the : Peanut Dipping Sauce: In a small saucepan or microwave-safe bowl, combine peanut butter, hoisin sauce, rice vinegar, sugar, minced garlic, and chili garlic sauce (if using).
6. Add 1/2 cup warm water. Whisk continuously over low heat (or microwave in 30-second intervals, whisking after each) until the mixture is smooth and well combined. If the sauce is too thick, add more warm water, 1 tablespoon at a time, until it reaches your desired consistency.
7. Taste and adjust seasonings. Set aside.
8. Prepare : Workstation for Rolling: Fill a shallow dish or pie plate with warm water (not hot, or the rice

paper will become too sticky). Ensure it's wide enough to submerge a rice paper wrapper.

9. Have a clean, slightly damp cutting board or a flat, non-porous surface ready for rolling.
10. Assemble the : Rolls (One at a Time): Dip Wrapper: Dip one rice paper wrapper into the warm water for about 15-20 seconds, or until it's pliable and soft but still slightly firm. It will continue to soften as you work. Do not oversoak.
11. Place on : Surface: Carefully lay the softened wrapper flat on your prepared damp cutting board.
12. Layer : Ingredients (towards the bottom edge): Place a piece of lettuce about 1 inch from the bottom edge of the wrapper.
13. Layer a small handful of vermicelli noodles on top of the lettuce.
14. Add a few cucumber and carrot strips, and a few sprigs of mint and cilantro.
15. Add : Shrimp (towards the top edge): About 1 inch from the top edge of the wrapper, arrange 2-3 shrimp halves (cut-side up, so the pink side shows through the wrapper) in a line. This positioning ensures the shrimp are visible when the roll is finished.
16. Roll : It Up: Fold the bottom edge of the wrapper up and over the filling, tucking it tightly.
17. Fold in the left and right sides of the wrapper.
18. Continue to roll tightly from the bottom upwards, ensuring a snug roll. The wrapper will stick to itself.
19. Repeat: Repeat the process with the remaining wrappers and ingredients.
20. Serve: Place the finished rolls on a serving platter. If not serving immediately, cover them loosely with a damp paper towel and then plastic wrap to prevent them from drying out. They are best eaten fresh.
21. Serve whole or sliced in half diagonally, alongside the peanut dipping sauce.

SWAPS & NOTES

Shrimp: For convenience, you can buy pre-cooked shrimp, but cooking them fresh provides better texture and flavor.

To cook: bring a pot of salted water to a boil, add shrimp, cook for 1-2 minutes until pink and opaque.

Immediately plunge into an ice bath to stop cooking.

Slice in half lengthwise if desired.

TIPS FOR SUCCESS

Don't Oversoak Rice Paper: This is the most common mistake.

Dip the wrapper just long enough for it to become pliable (15-20 seconds).

It will continue to soften as you add fillings.

If it's too soft, it will tear easily.

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