



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

THAI SPRING ROLLS



Light and refreshing, these spring rolls make a great appetizer or side dish to any meal. Don't forget to make their accompanying [dipping sauces](#)!



00 HR 30 MINS



Serves 4



Featuring

[J&M Farms](#)

[F.T Fresh Produce](#)

INGREDIENTS

- 8 rice paper wrappers
- 1 to 2 green onions, sliced long and thin (julienned)
- 1 cucumber, julienned
- 1 to 2 carrots, julienned
- 1 to 2 handfuls fresh bean sprouts
- Mint and cilantro leaves
- 8 lettuce leaves

- 4 ounces rice vermicelli, cooked according to package directions

METHOD

Wash vegetables. Cook rice noodles according to package directions. When done, rinse with cold water, wring out, and lay in a colander to dry. Slice onions, carrots, and cucumbers the length of your roll. Pick leaves off cilantro and mint. Use lettuce leaves to collect all of the roll's ingredients.

Submerge rice paper in water quickly. Then lay flat on a cutting board. Place lettuce leaf in the center of rice paper. Collect all ingredients in a lettuce leaf and roll up with rice paper. When you reach the center, fold in the sides and continue rolling until complete. It will take a few tries to get the hang of it! Serve with [dipping sauces](#).