



## Fresh Vietnamese Spring Rolls with Shrimp

### Ingredients

Makes 12 Spring rolls

12 pcs.

[8-inch round Spring Roll rice wraps](#)

### Filling

36 pcs. medium-sized shrimp, cooked

12 thin or 6 thick scallion pieces,

4 oz. [rice vermicelli](#) or [bean thread noodles](#) fresh\* (preferred) or dried

Around 1 cup roughly chopped peanuts

Handful of the following greens:

-cilantro (trimmed)

-mint leaves

-basil leaves

-soft lettuce leaves (like butter lettuce)

-Tia-to/Shisho leaves (highly recommended if available)

### Dipping sauce (Nuoc mam cham)

5 Tbsp [Fish Sauce](#)\*\*

Juice of 1/2 lime

2 Tbsp water

1 1/2 tsp [coconut sugar](#) (or regular brown sugar)

2 small red chilies, chopped

\*available in frozen or refrigerated sections of many Asian markets

\*\*Red Boat brand highly recommended

### Gadgets

1. Shallow frying pan 9 inch or more in diameter (this is for springroll wrap, so it should fit a wrapper flat)

2. Prep bowls: 2 large (for greens and noodles), 1 medium (to make sauce in), 2 small (for dipping sauce and peanuts)

Ingredients/Gadgets in blue are linked to Amazon pantry page for one-click ordering



## Chicken Mango Coconut Curry

Ingredients/Gadgets in blue are linked to Amazon pantry page for one-click ordering

### Ingredients

Serves 6

12 pcs. Boneless and skinless Chicken thighs  
3 Tbsp [Coconut Oil](#)  
1 medium white onion  
3 cloves garlic  
1 inch ginger  
14 oz. can [Coconut milk](#) (full cream)  
3/4 lb. mango pieces, fresh or frozen, cubed 1/2 inch (approx. 2-3 mangos)  
2 tsp. [Fish sauce](#)\*  
1 tsp. [coconut sugar](#) (or regular brown sugar)  
1 bunch cilantro  
1 lime

Optional:

[Sesame oil](#) for drizzling  
Pumpkin seeds for garnish

\*Red Boat brand recommended

### Gadgets

1. Wok/Dutch Oven or large skillet
2. Blender