

Nim Chow with Optional Peanut Sauce



I know I have often said that my favorite food is salad. For consistent every day eating, that is still true. However, my go to other favorite food is nim chow. I could probably eat it every day and never tire of it. I love the crunchy texture and the explosion of fresh flavors; the combination of mint and basil (or Thai basil) is so good! I love them so much that many years ago we figured out how to make them at home. They are easy to make once you get the hang of the soaking of the wrappers and rolling them up. Don't over fill, keep the filling in the middle and don't have the bean sprouts on the outside or they poke through the wrapper.

Ingredients

- 12 rice spring roll skin/papers
- 1-2 cup dry rice noodles (super thin vermicelli ones)
- 1 cup bibb lettuce torn into pieces
- 1 carrot julienned
- 1 cucumber seeds removed julienned
- Bean sprouts
- Basil leaves
- Mint leaves-cut up if very large
- Note: if you have Thai basis you can use that instead of basil and mint
- Optional: other veggies can be added or replace above depending on what you have. If you are a non-vegan, adding cooked shrimp is an option.
- Optional: peanut sauce (recipe below)

Instructions

1. Place the dry noodles in a bowl and cover with boiling water. Let soak until softened and drain. When cool cut up into 2-3 inch lengths with cooking shears.
2. Lay one spring roll wrapper into a shallow dish of warm water until it is softened, remove from water and smooth out on counter or cutting board (we do it right on the counter). Smooth out any wrinkles.

3. Place some lettuce in the center followed by a little pile of the rice noodles, a piece or two of cucumber, carrot, and some bean sprouts. Top with a leaf or two of basil and mint.
4. Roll lengthwise from bottom, fold in each end, then roll over tightly. Place on a platter leaving space between them (they tend to stick together).
5. Keep refrigerated until ready to serve, cut in half.

The ones pictured in the recipe used fresh nasturtiums from the garden as the base layer instead of the bibb lettuce. Experiment!

Serve with Peanut Sauce

Peanut Sauce

Ingredients:

- 1 Cup boiling water
- ¼ cup sugar (I use less)
- 1 /2 teaspoon salt
- 2 Tablespoons fresh lime juice
- 1 Tablespoon rice vinegar
- 1 large garlic clove minced
- ½ cut finely chopped unsalted dry roasted peanuts

Combine the first three ingredients in small bowl let cool down. Add the remaining ingredients, mix. Serve with the nim chow!