

## Summer rolls (Gỏi Cuốn)

*Gỏi cuộn* is a great appetizer because they are light and simple. Since the ingredients are mostly vegetables, the food does not set too heavy in your stomach and leaves room for the main dish. Nonetheless, if you eat too many summer rolls in one sitting you will be filled up.

This dish is composed of boiled meat, noodles, and vegetables. The ingredients are wrapped in thin rice paper and dipped into Phở Queen's signature Magic Monkey or Dragon sauce, sweet and sour fish sauce, or Anchovy Mix. There are many ways to prepare summer rolls. This recipe provides the basic principle on how to prepare summer rolls. One may use chicken instead of pork or turkey instead of shrimp. Tofu and fruits are great substitutions. Have fun and be creative.

Makes 16 summer rolls

Preparing time: 30 to 60 minutes

Cooking time: 20 minutes



- ½ bundle leaf lettuce, torn into bite-size pieces
- ½ pound bean sprouts
- ½ bundle mint leaves
- ½ bundle cilantro
- 1 pound shrimp
- ½ cup lemon juice (optional) and 1 to 2 cups of water
- ½ pound pork sirloin
- 1 (12-ounce) package *bánh tráng* rice paper
- ½ package *bún* rice stick noodles, cooked
- Ground roasted peanuts
- Magic Monkey or Dragon sauce, Sweet and Sour fish sauce, or Anchovy mix



# Tasty Phở Queen

<https://TastyPhoQueen.com>

Clean and drain vegetables and shrimp. Boil the shrimp with lemon juice and 1 to 2 cups of water in a saucepan until the shrimp turns pink. Remove the saucepan from the heat. Peel the shells from the shrimp and de-vein. Boil the pork sirloin with 6 cups of water in a saucepan at medium-high heat. Cook the pork for 15 minutes or until the pork is no longer pink. Remove the saucepan from the heat. Transfer the pork to a bowl and allow to cool. Slice the pork into thin slivers.

Boil the *bún* rice noodles according to package instructions. Separate the rice papers from each other. Fill a large bowl with warm to touch water (not boiling). Dip a single rice paper slightly into the bowl. Make sure to have every part of the rice paper touch the water. Do not leave it in the water to soak more than 15 seconds. **Warning:** Over soaking the rice paper will make wrapping difficult.

Place the rice paper flat on a plate. Place the ingredients in the following order in the center of the rice paper: a small piece of leaf lettuce, 10 to 20 strands of rice noodles, 5 to 6 bean sprouts, a small branch of mint leaves, and a few leaves of cilantro. Place 3 pieces of shrimp on top, separating them from each other. Place 3 pork slices in between the shrimp.

Wrap all of the ingredients eggroll style. Serve as an appetizer. Pour the dipping sauce (Phở Queen signature Magic Monkey or Dragon, sweet and sour fish sauce or Anchovy Mix) into a small bowl. Sprinkle the ground roasted peanuts on top of the dipping sauce. Enjoy!

