

# Cavalier Cooking 101: Vietnamese

## **Gỏi cuốn (Fresh Spring Rolls)**

Rice paper  
Rice Vermicelli  
Cooked Shrimp  
Lettuce  
Cucumbers  
Mint & Cilantro

## **Peanut Dipping Sauce**

1 tbsp. Peanut Butter  
2 tbsp. Hoisin Sauce  
1 tbsp. Water



## **Directions:**

Boil the rice noodles until soft (roughly 7 minutes). Drain and set aside to dry.

Devein and take tails off of shrimp. Slice shrimp in half.

Soften rice paper by dumping in water. Add rice noodles, 2-3 shrimp, shredded lettuce, mint, sliced cucumbers, and cilantro. Wrap the spring rice paper, similar to a burrito.

Peanut Sauce Directions: Combine peanut butter, hoisin sauce, and water in a pot and bring to quiet boil.

## **Bun Ga Nuong Xa (Grilled Lemongrass Chicken)**

1 lb. Boneless Chicken thighs  
1 tbsp. Fish Sauce  
1 tbsp. Soy Sauce  
1 tbsp. Shredded lemongrass  
Olive Oil  
Rice Vermicelli  
Lettuce  
Cucumbers  
Mint & Cilantro  
Fish Sauce (dipping)



### **Directions:**

Pre-heat grill to medium-high heat.

Marinate boneless chicken thighs with fish sauce, soy sauce, shredded lemongrass, and olive oil. Let marinade sit for at least 30 minutes but no more than 2 days.

Grill chicken thighs for about 15-20 minutes until cooked all the way through. Serve with cooked rice vermicelli, shredded lettuce, cucumbers, mint & cilantro, and fish sauce made for dipping.