

Choco Fever Dream

Thai Shrimp Spring Rolls – Flavor-Packed & Golden

20 min Prep time	**10 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Thai** Cuisine

Ingredients

Main Ingredients

- [ ] 12 large shrimp, peeled and deveined
- [ ] 8 rice paper wrappers
- [ ] 1/4 cup fresh cilantro, chopped
- [ ] 1/4 cup fresh mint leaves, chopped
- [ ] 1/4 cup Thai basil, torn
- [ ] 2 cloves garlic, minced
- [ ] 1 tbsp fish sauce
- [ ] 1 tbsp lime juice
- [ ] 1 tsp honey
- [ ] 1 tsp chili oil
- [ ] Vegetable oil for frying

Dipping Sauce

- [ ] 3 tbsp sweet chili sauce
- [ ] 1 tbsp lime juice
- [ ] 1 tsp soy sauce

Instructions

1. Pat the shrimp dry, then toss with garlic, fish sauce, lime juice, and a drizzle of chili oil; set aside to marinate for 5 minutes.
2. Soak each rice paper in warm water for about 10 seconds until pliable, then lay flat on a damp kitchen towel.
3. Place a small handful of shrimp and a sprinkle of herbs on the lower third of the wrapper, fold the sides in, and roll tightly.
4. Heat oil in a deep skillet to 350°F; fry the rolls in batches for 2-3 minutes until golden and crisp, then drain on paper towels.
5. Combine honey, chili oil, and a splash of lime; brush the hot rolls with this glaze and serve immediately with the dipping sauce.

Nutrition per serving

320 kcal	24 g	28 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the oil stays hot; cooling oil will make the rolls soggy.
- If you prefer less heat, reduce the amount of chili oil.
- Feel free to add thinly sliced carrot or cucumber for extra crunch.