**Fresh Shrimp Rolls with Honey Ginger Dipping Sauce**

**Rolls:**

2 ounces rice vermicelli

8 rice wrappers (8.5 inch diameter)

8 large cooked shrimp - peeled, deveined and cut in half

2 leaves lettuce, chopped

3 tablespoons chopped fresh mint leaves

3 tablespoons chopped fresh cilantro

1 ⅓ tablespoons chopped fresh Thai basil

**Dipping Sauce:**

1 tablespoon fresh lime juice

1 clove garlic, minced

¼ cup creamy peanut butter

1 teaspoon Roasted Sesame Oil

2 Tablespoons Honey Ginger White Balsamic

2 teaspoons soy sauce

**Directions**

Fill a large pot with lightly salted water and bring to a rolling boil; stir in vermicelli pasta and return to a boil. Cook pasta uncovered, stirring occasionally, until the pasta is tender yet firm to the bite, 3 to 5 minutes.

Fill a large bowl with warm water. Dip one wrapper into the hot water for 1 second to soften. Lay wrapper flat; place 2 shrimp halves in a row across the center, add some vermicelli, lettuce, mint, cilantro, and basil, leaving about 2 inches uncovered on each side. Fold uncovered sides inward, then tightly roll the wrapper, beginning at the end with lettuce. Repeat with remaining ingredients.

For the sauce: lime juice, peanut butter, soy sauce, honey ginger white balsamic, sesame oil and garlic in a small bowl until well combined. Serve rolled spring rolls with dipping sauce.