



Long Livo

Thai Shrimp Spring Rolls – Flavor-Packed & Golden

20 min
Prep time

4
Servings

10 min
Cook time

Easy
Difficulty

30 min
Total time

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
Calories

24 g
Protein

28 g
Carbs

14 g
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.