



SHRIMP SUMMER ROLLS

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INGREDIENTS:

1 lb. peeled, deveined shrimp
1 pkg rice noodles (Vermicelli)
1 pkg round rice paper wrappers
1 carrot, julienned

1 cucumber, julienned
1 head romaine lettuce,
leaves cut in half
Sweet chili dipping sauce



DIRECTIONS:

1. Cook shrimp in a medium pot of boiling water until they are an orange color. When shrimp are done, transfer to a bowl to cool. Once cooled, horizontally slice shrimp in half and place in refrigerator until ready to use.
2. Cook noodles according to directions on the package. Once done, transfer to a strainer to cool.
3. Fill a shallow round dish with hot water (make sure rice paper fits in your dish). Place one sheet of rice paper in hot water until it becomes soft & pliable.
4. Lay rice paper down on a working surface. Layer lettuce, noodles, carrots, cucumbers, then shrimp in center of rice paper. Fold bottom flap up then fold sides in. Continue rolling until sealed. Repeat steps 3 and 4 until you are finished with all of your summer rolls. Serve with dipping sauce.