

Shrimp & Mango Rice Paper Rolls



Servings:

6 servings

Prep Time:

45 min

Ingredients

- 12 each **Spring Roll Wrappers**
- 1 1/2 cups **Pea Shoots**
- 1 cup **Carrots**, shredded or grated
- 2 cups **Coleslaw Mix**
- 1 each **Mango**, peeled, cut into strips
- 1/2 each **Cucumber**, quartered, seeds removed, cut into strips
- 4 oz **Water Chestnuts**, rough chopped
- 2 tbsp **Parsley**, rough chopped
- 2 tbsp **Cilantro**, rough chopped
- 18 each **Cooked Shrimp**, butterflied in half
- Chili Dipping Sauce -- ---
- 2 tbsp **Honey**
- 1 **Lime, Juiced**
- 2 tsp **Rice Vinegar**

Method of Preparation

Step 1

In a small bowl combine all the dipping sauce ingredients. Mix well and set aside.

Step 2

Fill a shallow dish, wider than the rice paper sheets, with warm water.

Slide one wrapper into the water, rotate around until the sheet becomes pliable, about 15 seconds.

Lay out on a flat surface.

Step 3

Arrange the following ingredients on the wrapper similar to building a burrito:

- 3 slices shrimp, pea shoots, cabbage, carrots, cucumber strips, mango strips, water chestnuts, & sprinkle of herbs

You do not want to overstuff, a little of each item will be enough, too much will tear the wrapper when rolling

Step 4

Bring up the lower edge of the wrapper to cover the filling and roll once.

Fold in the sides of the wrapper and proceed to roll tightly.

Step 5

Line a serving platter with pea shoots and lay the rolls seam side down.

- 1 tsp **Garlic Powder**
- 1/4 cup **Sweet Chili Sauce**
- 2 tsp **Crunchy Chili Onion Sauce**

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