

# CABBAGE SHRIMP ROLLS



## SERVING SIZE

2



## INGREDIENTS

### ITEM

Napa Cabbage Leaves

Avocado Oil

Red Pepper, Cut Into Strips

Scallions, Cut Into 3-inch Pieces

Garlic Cloves, Minced

Ginger Root, Grated

### QUANTITY

12

1 Tbsp.

1

3

2

½ Inch

### ITEM

Raw Shrimp, Peeled and Deveined

Sesame Oil

Soy Sauce

Sea Salt

Ground Black Pepper

### QUANTITY

1 Lb.

2 Tsp.

1 Tsp.

½ Tsp.

⅛ Tsp.



## PREPARATION

- ✔ Bring a pot of water to a boil and blanch the cabbage leaves for 30 seconds. Drain and set aside.
- ✔ Heat avocado oil in a pan over medium heat.
- ✔ Add red pepper, scallions, garlic, and ginger, sautéing for 2 minutes.
- ✔ Add shrimp, sesame oil, soy sauce, salt, and black pepper. Cook until shrimp turns pink, about 3-4 minutes.
- ✔ Place a portion of the shrimp mixture onto each cabbage leaf and roll tightly like a burrito.
- ✔ Serve immediately with a dipping sauce of your choice.