

SHRIMP SPRING ROLLS

INGREDIENTS

ITEM	QUANTITY
Rice Paper Wrappers	8
Cooked Shrimp, Peeled and Sliced Lengthwise	8 Oz.
Finely Shredded Lettuce	1 Cup
Julienned Carrot	½ Cup
Thinly Sliced Cucumber	½ Cup
Fresh Mint Leaves	¼ Cup
Sliced Green Onion Tops	2 Tbsps.
Natural Peanut Butter	2 Tbsps.
Gluten-free Tamari	1 Tbsp.
Fresh Lime Juice	1 Tbsp.
Maple Syrup	1 Tsp.
Warm Water	1-2 Tbsps.

SERVING SIZE **4 SPRING ROLLS**

PREPARATION

- Whisk together the peanut butter, tamari, lime juice, and maple syrup.
- Add warm water gradually until the sauce reaches a smooth dipping consistency.
- Fill a shallow dish with warm water.
- Dip one rice paper wrapper into the water for about 5-10 seconds, until softened.
- Place it on a clean work surface.
- Arrange shrimp, lettuce, carrot, cucumber, mint, and green onion tops in the center.
- Fold the bottom and sides of the wrapper over the filling and roll tightly.
- Repeat with the remaining wrappers and filling.
- Serve with the peanut-lime dipping sauce.

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