

Idiot's Kitchen Recipe – Shrimp Spring Rolls

Recipe from www.idiotskitchen.com



Ingredients:

Spring Roll Wrappers

Rice noodles

¼ pound cooked shrimp, peeled and chopped

2 carrots, grated

2 green onions, finely chopped

Fresh mint leaves (or cilantro, or both)

Fresh field greens (or sprouts, or both)

Since these rolls come together very quickly, be sure to have all of the ingredients chopped and ready to go in an assembly line. Feel free to add any vegetables that you like....lightly steamed asparagus is my favorite addition.

Place a bundle or two of rice noodles in a pan of hot water. After 2-3 minutes of soaking, they should be clear and soft. Drain and set aside in your assembly line.

Rehydrate the spring roll wrappers one at a time in a pan of water. Use your fingers to feel the raised pattern soften as the wrapper becomes more pliable. The wrapper only needs about 1 minute of soaking time. It is better to under-soak as soggy wrappers will tear easily and fall apart.

Put the wet and soft spring roll wrapper on a cutting board or other clean work surface. Add a some of the cooked rice noodles, some grated carrot, and some of the chopped cooked shrimp. Top with greens or sprouts, sliced green onions, and fresh mint leaves.

Start at one edge and fold the wrapper over the filling ingredients. Fold the ends in like a burrito. Use your fingers to tuck the filling in as you roll the wrapper into a tight roll. The last edge should easily stick to the spring roll sealing it closed.

Repeat until all filling has been used. Store the spring rolls covered with a wet paper towel in the refrigerator until ready to serve.

Great with Chicken Satay and Peanut Sauce (recipes at www.idiotskitchen.com)