

Fresh Spring Rolls

Easy to make, delicious, and healthy!
These fresh spring rolls are great for a
light lunch, dinner, or entree

Serves: 10

Time: 20 mins

Difficulty: Easy



INGREDIENTS

- 500g **Shore Mariner Cooked Prawn Cutlets** (thawed)
- Red Cabbage, shredded
- Red Capsaicin, thinly sliced
- Lettuce leaves
- Avocado, sliced
- Rice paper sheets

For Sauce

- 3/5 cup creamy peanut butter
- 1/4 cup rice vinegar
- 1/3 cup soy sauce
- 1 tablespoon honey
- 1 clove garlic
- 4 tablespoons water, or as necessary to reach desired consistency
- Optional garnish - sesame seeds, chilli flakes

METHOD

- Thaw prawns and set them aside for later.
- Create dipping sauce by mixing all the sauce ingredients. Prepare all the fillings. Set everything aside for later.
- To assemble the fresh rice paper rolls, fill a shallow dish with water and lay a tea towel next to the dish.
- Place one rice paper sheet in the water and let it sit for about 20 seconds. Carefully take the sheet out and lay it flat on the tea towel.
- Place filling on the sheet and fold the lower edge over the filling rolling upward. Fold over the short sides like a burrito. Repeat with the remaining ingredients.
- Keep the rolls whole or cut in half. Serve with peanut dipping sauce.

COOKING TIP:

- To thaw prawns, cover & refrigerate overnight