



Oriental Rice Paper Rolls with Shrimp (OP I)

Serving: 1

Non Veg

Ingredients

- Serves 1
- 2 Rice papers
- 100 gm shrimps
- 100 gm Ice berg lettuce, torn into pieces
- 50 gm red capsicum, thinly sliced
- 50 gm green capsicum, thinly sliced
- 50 gm carrot, thinly sliced
- 30 gm radish, thinly sliced
- 2 tbsp mint leaves, chopped
- 2 bsp coriander leaves, chopped
- 1/2 tsp green or red chillies, finely chopped
- 1/2 tsp lemon juice or vinegar
- 1 tsp fish sauce
- 1 tsp sesame oil
- To be mixed for the dipping sauce
- 2 tbsp lemon juice
- 1 tbsp honey
- 1 tsp fish sauce
- 1 tsp soy sauce
- 1 tsp rice vinegar
- 1 tsp coriander, finely chopped
- 1/2 tsp crushed garlic
- 1 green or red chilli, finely chopped

Preparation Method

- 1. Clean the shrimps and heat a non-stick pan on a medium flame and add sesame oil, sauté the shrimps for 2 minutes. Cool and set aside. Do not overcook them as they have to remain crunchy.
- 2. Mix the vegetables and cooked shrimps in a bowl and add the fish sauce and lime juice.
- 3. To prepare the rice papers, dip them one by one in warm water for few seconds and place on a clean kitchen towel or tissue papers to dry slightly.
- 4. Now place them on the serving plate and place the filling in the middle, Roll it like a spring roll.
- 5. Cut the rolls or serve them with the dipping sauce.