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good choices
something good for everyone



Shrimp Spring Rolls

INGREDIENTS (20 SERVINGS)

40 Each	Salmon, Cooked
1 Bag	Good Grains® Thai Style Quinoa and Vegetable Blend (10071179035053)
60 Each	Shrimp, 16-20 ct., Cooked, Halved
1/4 Cup	Rice Noodles, Prepared
40 Each	Butter Lettuce, leaves
40 Each	Mint Sprig
5 Cups	Peanut Sauce, Prepared

PREPARATION

1. Prepare the Thai style grain blend according to package directions. Chill.
2. Fill a 2 inch half hotel pan with lukewarm water. Soak the rice paper wrappers in the warm water 1 to 2 at a time, submerging each wrapper evenly and soaking until soft.
3. As you remove each wrapper from the water, blot dry and fill it immediately with 3 shrimp halves, 1 oz. Thai style blend, 1/2 oz. noodles, lettuce leaf and 1 sprig of mint. Don't overfill the wrapper as it will be difficult to roll. To roll, fold the bottoms of the wrapper up over the filling on both sides, then roll to close.
4. Repeat to make your second roll. Serve with 2 oz. peanut sauce.

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