



Vegetarian

Gluten Free

Ingredients

1 pkg Rice Paper Wraps (with tapioca flour)
1 pkg Saifun Glass Noodles (Mung bean)
Fresh Basil leaves
Fresh Mint leaves
Shrimp, poached, peeled and sliced in half
Carrot ribbons
Mango slices
Avocado slices
Shredded Cabbage

Assemble

Prepare the noodles according to package instructions, drain. Soak rice paper wrappers one at a time in warm water for about 30 seconds to a minute until flexible. Lay out flat on cutting board. Layer ingredients in middle of wrapper starting with basil leaves, mint leaves, shrimp slices, carrot ribbons, mango slices, avocado slices, small handful of noodles, and small handful of shredded cabbage, making a long pile in the middle of the wrapper. Roll rice paper wrapper around ingredients similar to making a burrito, tucking in the sides as you go and pulling tightly.

Cut spring roll in half on diagonal and serve with mint leaves, mango slices and peanut sauce.

Make as many spring rolls as you desire but best to assemble one at a time.

Peanut Sauce

1 (14 oz) can coconut milk
1 1/2 T yellow curry paste
1/2 tsp green cardamom pods
1/2 tsp toasted cumin seeds
1/4 tsp black peppercorns
1/2 tsp cinnamon
1 cup peanut butter
1/2 cup brown sugar
1 T salt
1 1/2 cups water

Heat coconut milk in a sauce pan and add the yellow curry paste. Whisk well to dissolve the curry paste and allow to simmer for five minutes, do not boil.

Grind all the spices in a spice grinder or coffee mill and add to the coconut milk. Add the peanut butter and whisk thoroughly to blend until smooth. Add sugar and salt and stir. Bring to a simmer for five minutes.

Peanut sauce can be kept refrigerated for several days. This recipe is enough sauce for approximately 4-6 rolls.

Bon Appétit!