

Pink Shrimp Spring Rolls



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40 min

CA

OR

WA

4

Ingredients

Spring Roll Fillings (highly customizable!)

½ red bell pepper, thinly sliced

¼ purple cabbage, thinly sliced

1 cup cilantro

3 green onions, thinly sliced

¾ pound pink shrimp

1 clove garlic, minced

Sesame oil

Olive oil

Rice wrapping papers

Ginger-Soy Sauce

¼ cup soy sauce
3 tablespoons seasoned rice wine vinegar
1 teaspoon brown sugar
1 tablespoon ginger, minced
1 clove garlic, minced
1 lime, juice and zest
Red pepper flakes (optional)

Thaw the shrimp, if using frozen, by placing in a bowl under slowly running cold water. Let the shrimp drain in a colander while you prepare the vegetables.

Once the shrimp are drained, heat a small drizzle of both sesame oil and olive oil in a sauté pan, just enough to coat the bottom. Add the garlic and shrimp and let cook. If they release liquid, cook it off until the pan is dry again, and add another drizzle of sesame oil. Cook until they take on a bit of color.

Set up your spring roll-making station. Gather all ingredients and fill a container large enough to fit your rice papers with lukewarm water.

Assemble the spring rolls. Soak a wrapping paper in water until very malleable. Remove, letting the excess water drip off, and place on a nonstick surface. Place fillings on the wrapper. Fold the top and bottom edges over, then wrap the sides up. Keep finished spring rolls on a damp paper towel.

Ginger-Soy Sauce

Mix soy sauce, rice wine vinegar, and brown sugar together, until the sugar is dissolved. Add the remaining ingredients.

Recipe courtesy of [Abby Rogerson at Washington Sea Grant](#).

Shrimp, Prawn