

FRESH ROLLS WITH POACHED SHRIMP –(DELICIOUS



Yield: 16 rolls

If you would like to make the rolls in advance, cover them with a damp kitchen towel for up to 2 hours.

16 round rice paper wrappers (*bánh tráng*)

1 pound medium poached shrimp, sliced in half lengthwise

3 medium carrots, peeled and cut into 4-inch long matchsticks 1 bunch green onions, cut into 4-inch

long matchsticks

1 large red bell pepper, cut into 4-inch long matchsticks

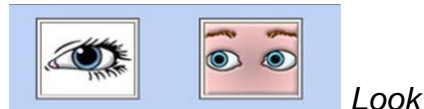
2 bunches mint, washed, dried and stems removed

1 bunch cilantro, washed, dried and stems removed

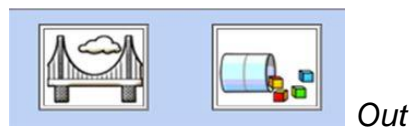
2 heads Bibb lettuce, leaves separated, and ribs removed



Action words like: *get, open, and look*



Location words like: *in, out*



1. **To prepare the rolls:** Dip a piece of rice paper into a bowl of warm water until soft and pliable, about 5 seconds, shake off excess water and place onto a clean, smooth surface.

Starting on the lower third of the rice paper, lay out 3 or 4 slices of shrimp. Top with a few carrot, green onion, and bell pepper matchsticks and garnish with mint and cilantro leaves, followed by a couple lettuce leaves.

2. Fold the bottom of the rice paper up over the filling. Carefully but firmly, fold in the sides and then roll up. Repeat with the remaining ingredients.