

## AVOCADO AND SHRIMP SPRING ROLL

### Ingredients

- |                                                                      |                                               |
|----------------------------------------------------------------------|-----------------------------------------------|
| 1 oz dried rice noodles                                              | 1 medium mango, julienned into 12 pieces      |
| 1 Tbsp peanut sauce                                                  | 1 C red leaf lettuce                          |
| 4 12-inch Vietnamese salad roll wrappers                             | 1/4 C tightly packed, fresh Thai basil (torn) |
| 3 oz cooked and peeled shrimp, without tails, cut in half lengthwise | 1/4 C tightly packed, fresh mint (torn)       |
| 1 medium avocado (halved, cut into 12 slices)                        | 1, 2.5 oz packaged radish sprouts             |

### Directions

- Bring a small pot of water to a boil over high heat. Place the rice noodles in a small, heat-resistant bowl. Pour in boiling water to cover them. Let stand until softened, about 4 minutes. Transfer the noodles to a fine-mesh sieve. Drain well. Transfer to a small bowl. Stir in the peanut sauce. Set aside.
- Fill a large container (big enough to fit the salad roll wrapper) with warm water. Working with 1 wrapper at a time, soak the wrapper in the water until just pliable but not limp, about 30 seconds. Transfer to a work surface. On the wrapper, layer as follows: the shrimp, avocado, mango, lettuce, basil, mint, and sprouts. Top with the rice noodles. Fold the bottom of the wrapper over the filling. Fold in the ends, rolling like a burrito into a tight cylinder.
- Transfer the rolls with the seam side down to a plate. Cover with a damp kitchen towel and refrigerate.
- To serve, cut the rolls into thirds using a wet knife. Transfer to a serving platter.

Source: [heart.org](http://heart.org)

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