

# *Fine w/ Food*

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## **SHRIMP SPRING ROLLS**

for the spring rolls

- cooked shrimp, (make sure to remove the tails) – I use ~4 per roll
- rice paper (1 sheet/roll)
- carrots, finely sliced
- cabbage, shredded
- romaine lettuce
- sunflower microgreens or bean sprouts
- basil leaves
- cilantro
- 1 lime

for the peanut sauce

- 4 tbsp. peanut butter (I used chunky peanut butter)
- 2 tbsp. coconut aminos
- ½ cup hoisin sauce
- 2 tbsp. sriracha
- 1 clove grated garlic



chop all your spring roll ingredients and prepare a spring roll station (this makes it easier when assembling!)

prepare the peanut sauce by placing all the peanut sauce ingredients in a bowl, whisk together to combine

prepare your rice paper according to package directions

construct the roll by laying down spring roll ingredients and roll as if you were making a burrito

serve w/ peanut sauce & enjoy!