



Tortilla Summer Rolls with Orange Peanut Sauce

Prep Time: 20 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

- 12 each 8" Heat Pressed Flour Tortillas (10410)
- 3/4 cup Basil , chiffonade
- 1/4 cup Mint , leaves
- 2 1/4 lbs. Rice Noodles , thin , cooked
- 9 oz. Carrots , julienned
- 18 oz. Cucumbers , julienned
- 2 1/4 lbs. Shrimp , 41 - 50 , shelled , deveined , poached
- 1/4 cup Cilantro , chopped
- 24 oz. Peanut Dipping Sauce , see related recipe

Directions:

1. On each tortilla, layer 1 tbsp. basil, 1 tsp. mint, and 3 oz. noodles. Top the noodles with 3/4 oz. carrot, 1 1/2 oz. cucumber, and 3 oz. shrimp before sprinkling with 1 tsp. cilantro.
2. Fold in both ends of the tortilla and roll, burrito style. Serve with 2 oz. peanut sauce.

Peanut Dipping Sauce

Prep Time: 5 Minutes

Serves 1

Ingredients:

- 3/4 cup Peanut Butter , creamy
- 1 1/2 cups Coconut Milk
- 1 Tbsp. Soy Sauce
- 5 oz. Orange Juice , fresh squeezed

Directions:

1. Combine all ingredients in a bowl and whisk together until smooth. Refrigerate until service.