

Shrimp and Vegetable Rolls with Mustard-Chili Sauce

Yield: About 10 servings, ½ roll and ¼ cup sauce each



Ingredients

Mustard-Chili Sauce

Lime juice

Rice wine vinegar

Fresh cilantro, chopped

GREY POUPON Classic Dijon Mustard

Grated lime zest

Sriracha chili sauce

Soy sauce

Sesame oil

Canola oil

Slaw Mixture

Nappa cabbage, shredded

Mangos, peeled, cut into thin julienne strips

Seedless cucumbers, cut into thin julienne strips

Red peppers, cut into thin strips

Yellow peppers, cut into thin strips

Red onions, slivered

Mint leaves, chopped

Pickled ginger, chopped

Uncooked peeled and deveined

Canola oil

Spring rice paper skins (8 inch)

Weights

2 oz.

1 oz.

-

-

-

-

-

-

8 oz.

2 oz.

2 oz.

2 oz.

1-1/4 oz.

1-1/4 oz.

1 oz.

-

-

5-1/4 oz.

-

-

Measures

¼ cup

2 Tbsp.

2 Tbsp.

1 Tbsp.

1 Tbsp.

2 Tbsp.

1 tsp.

1 tsp.

1 cup

1 cup

½ cup

½ cup

¼ cup

¼ cup

¼ cup

2 Tbsp.

1-1/2 Tbsp.

5 each

1 Tbsp.

5 each

Directions

MUSTARD-CHILI Sauce: Combine all ingredients except canola oil. Gradually add canola oil, beating with wire whisk after each addition until well blended. Set aside until ready to use. **SPREAD** 1 roll with 1 Tbsp. bistro sauce, spreading 1-1/2 tsp. onto each cut side of roll. Fill with 1/2 cup greens, 2 tomato slices, fish, additional 1 Tbsp. bistro sauce and 3 bacon slices.

SLAW Mixture: Combine all ingredients except shrimp, oil and rice paper skins. Add 2 Tbsp. of the Mustard-Chili Sauce. Let stand 15 min. at room temperature.

MEANWHILE, saute shrimp in hot oil 1 to 2 min. on each side or until shrimp turn pink. Cut shrimp lengthwise in half. Toss with 2 Tbsp. of the remaining Mustard-Chili Sauce.

SPOON 2 oz. of the slaw mixture onto center of each rice paper skin; top with 2 shrimp pieces. Roll up, tucking in sides of skin as you roll up to completely enclose filling. Cut diagonally in half. Serve each half with 1/4 cup of the remaining Mustard-Chili Sauce.

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