



EGG ROLL SALAD



Egg Roll Wrappers are fried into bowls and filled with Napa cabbage, carrots, bamboo shoots, cucumbers, red peppers, shrimp, sweet chili glaze and soy sauce, garnished with black sesame seeds and scallions. Yield: 4 Servings

Ingredients:

8 Each	Golden Tiger Egg Roll Wrappers [#53900]	¼ Cup	Red Peppers, Fine Diced
1 Cup	Napa Cabbage, Shredded	24 Each	Shrimp, Cooked 41-50 Tail On
4 Tbsp.	Carrots, Shredded	¼ Cup	Sweet Chili Sauce
1 Cup	Bamboo Shoots	1 tsp.	Soy Sauce
½ Cup	Cucumbers, Fine Diced	Garnish	Scallion, Sliced
		Garnish	Black Sesame Seeds

Directions:

1. Fry **Egg Roll Wrappers** according to package directions open in the fryer, using a long ladle place the bowl in the center of the wrapper while frying to create a cup-like shape.
2. In a large mixing bowl place the Napa cabbage, carrots, bamboo shoots, cucumbers and red peppers mix to make salad.
3. In a separate medium mixing bowl place the shrimp, sweet chili sauce and soy sauce and toss together.
4. On a serving plate place 2 of the fried **Egg Roll Wrapper** bowls.
5. Fill each bowl with ½th of the vegetable mixture.
6. Top each salad with 3 of the glazed shrimp.
7. Garnish with sliced scallion and black sesame seeds.

