



EGG ROLLS SAIGON STYLE **Golden Tiger**

A platter served with **Chicken Egg Rolls** fried light and crispy with bibb lettuce, bell peppers, shredded carrot, cucumber, scallion and rice noodles served with sweet chili sauce. Yield: 3 Servings

Ingredients:

8 Each	Chicken Egg Rolls [#54411], Prepared According to Package Directions	¼ Cup	Sesame Ginger Dressing
1 Cup	Bell Peppers, Julienned	24 Each	Bib Lettuce
4 Tbsp.	Carrots, Shredded	¼ Cup	Rice Noodles, Prepared
1 Cup	Cucumber, Sliced	1 tsp.	Sesame Seeds
½ Cup	Scallion, Sliced	Garnish	Sweet Chili Sauce

Directions:

1. Combine bell peppers, carrots, cucumbers, scallion, and sesame ginger dressing in a small mixing bowl.
2. Place the bibb lettuce leaves on a serving dish and nestle the rice noodles next to the lettuce.
3. Top the rice noodles with the cucumber salad.
4. Place the **Chicken Egg Rolls** on the salad.
5. Garnish with sesame seeds and serve with sweet chili sauce.