



PAD THAI EGG ROLLS

Golden Tiger[®]

Pork and Vegetable Egg Rolls coated in pad Thai sauce and crushed peanuts, served over a bean sprout salad and garnished with scallions. Yield: 3 Servings

Ingredients:

6 Each	Pork and Vegetable Egg Rolls [#54510], Prepared According to Package Directions
3 Cups	Bean Sprouts, Fresh
½ Cup	Carrots, Shredded
1 Tbsp.	Thai Chilis, Sliced
½ Cup	Pad Thai Sauce, Prepared
½ Cup	Peanuts, Crushed
Garnish	Scallion, Sliced

Bean Sprout Salad Dressing Ingredients:

2 Tbsp.	Rice Vinegar
2 Tbsp.	Sesame Oil
1 Tbsp.	Brown Sugar
1 tsp.	Sriracha
1 tsp.	Fish Sauce
1 tsp.	Lemongrass Paste
1 tsp.	Lime Juice

Directions:

1. In a bowl whisk together rice vinegar, sesame oil, brown sugar, sriracha, fish sauce, lemongrass paste and lime juice to make the dressing.
2. Combine bean sprouts, carrots, and Thai chilis with the dressing and toss until coated.
3. In a large bowl toss **Pork and Vegetable Egg Rolls** with the pad Thai sauce.
4. Add the crushed peanuts to the bowl and toss the **Pork and Vegetable Egg Rolls** with the peanuts until coated.
5. Plate the salad and top with **Pork and Vegetable Egg Rolls**.
6. Garnish with sliced scallions.