

Vietnamese Spring Rolls

Makes 4 servings

½ cup finely diced brown mushrooms
1 (16-ounce) bag cooked shrimp, peeled, deveined and tails removed
1 small red bell pepper, cut into strips
1 small cucumber, chopped
½ cup fresh cilantro, chopped
¼ cup peanuts, finely chopped
3 tablespoons fresh mint, chopped
2 tablespoons hot sauce
1 tablespoon fish sauce
8 medium-size romaine lettuce leaves
1 cup fresh mung bean sprouts
Sesame seeds

1. Spray large skillet with nonstick cooking spray; heat over medium-high heat. Add mushrooms; cook and stir 8 minutes or until tender. Stir in shrimp, bell pepper, cucumber, cilantro, peanuts, mint, hot sauce and fish sauce.
2. Place lettuce leaves flat on large cutting board. Fill evenly with shrimp mixture; top with sprouts.
3. Fold leaves inward; then roll tightly to form roll. Secure with toothpicks, if desired. Repeat until all lettuce leaves are filled and rolled. Refrigerate until ready to serve.

Courtesy: Joella Morris