

Serves 2 • Serving size: 4 summer rolls

23  
minutes

PREP: 20 minutes  
COOK: 3 minutes

## Asian Summer ROLLS

24 small fresh shrimp, peeled and tails removed  
 ½ tsp. coarse kosher salt, divided  
 ¼ cup shredded carrot  
 ¼ cup shredded kale  
 ¼ cup shredded red cabbage  
 ¼ cup red onion, minced  
 1 tbsp. sesame oil  
 2 tsp. rice wine or apple cider vinegar  
 ¼ tsp. freshly grated ginger  
 8 rice paper wrappers  
 1 bunch cilantro leaves

1. Place shrimp in Tupperware® SmartSteamer colander tray and sprinkle with ¼ tsp. salt.
2. Fill water tray to minimum fill line. Place colander tray over steamer base and place steamer base over water tray. Cover and microwave on high power 3 minutes. Remove from microwave; set aside.
3. Meanwhile, toss together carrot, kale, cabbage, onion, sesame oil, vinegar, ginger and remaining salt in a medium bowl. Set aside.
4. Add warm water to a second medium bowl. Dip 1 rice paper wrapper in water to moisten and transfer to clean cutting board.
5. When pliable, place three shrimp in a single row in the center of the rice paper. Place about 1–2 tbsp. cabbage mixture on top of shrimp. Top with 3–4 cilantro leaves.
6. Fold the right and left sides of the wrapper inward. Starting from the end closest to you, roll into a tight cigar shape; set aside. Repeat with remaining wrappers.
7. Serve cold or at room temperature.

### Nutritional Information (per serving):

Calories: 260 Total Fat: 8g Saturated Fat: 1g Cholesterol: 65mg  
 Carbohydrate: 35g Sugar: 4g Fiber: 2g Protein: 13g Sodium: 670mg  
 Vitamin A: 140% Vitamin C: 40% Calcium: 8% Iron: 6%

TO DEMO



Tupperware® SmartSteamer

OPTIONAL



Power Chef® System



Measuring  
Cups



Measuring  
Spoons



Silicone  
Spatula

