## Serves 2 · Serving size: 4 summer rolls



## Asian Summer ROLLS

24 small fresh shrimp, peeled and tails removed

1/2 tsp. coarse kosher salt, divided

1/4 cup shredded carrot

¼ cup shredded kale

¼ cup shredded red cabbage

1/4 cup red onion, minced

1 tbsp. sesame oil

2 tsp. rice wine or apple cider vinegar

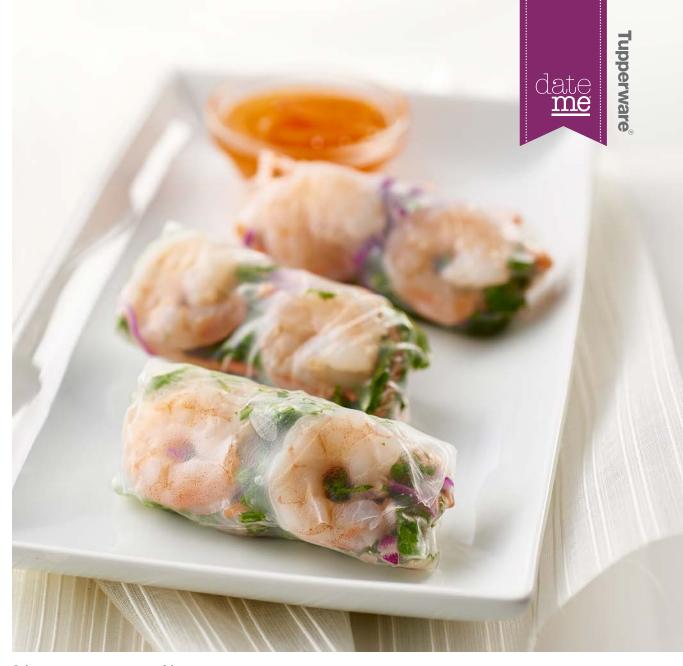
1/4 tsp. freshly grated ginger

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.
- 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





Cups



Spoons



Spatula

©2017 Tupperware. All rights reserved. 2017-0141-37 EN