



# EGG ROLL SALAD



**Egg Roll Wrappers** are fried into bowls and filled with Napa cabbage, carrots, bamboo shoots, cucumbers, red peppers, shrimp, sweet chili glaze and soy sauce, garnished with black sesame seeds and scallions. Yield: 4 Servings

## Ingredients:

8 Each	<b>Golden Tiger Egg Roll Wrappers</b> [#53900]	¼ Cup	Red Peppers, Fine Diced
1 Cup	Napa Cabbage, Shredded	24 Each	Shrimp, Cooked 41-50 Tail On
4 Tbsp.	Carrots, Shredded	¼ Cup	Sweet Chili Sauce
1 Cup	Bamboo Shoots	1 tsp.	Soy Sauce
½ Cup	Cucumbers, Fine Diced	Garnish	Scallion, Sliced
		Garnish	Black Sesame Seeds

## Directions:

1. Fry **Egg Roll Wrappers** according to package directions open in the fryer, using a long ladle place the bowl in the center of the wrapper while frying to create a cup-like shape.
2. In a large mixing bowl place the Napa cabbage, carrots, bamboo shoots, cucumbers and red peppers mix to make salad.
3. In a separate medium mixing bowl place the shrimp, sweet chili sauce and soy sauce and toss together.
4. On a serving plate place 2 of the fried **Egg Roll Wrapper** bowls.
5. Fill each bowl with ½th of the vegetable mixture.
6. Top each salad with 3 of the glazed shrimp.
7. Garnish with sliced scallion and black sesame seeds.

