Spring Rolls with Shrimp and a Spicy Almond Sauce

**Ingredients**

- 6 rice paper or 8 wanton wrappers
- 1 T olive oil
- 12 oz shrimp (raw)
- ½ tsp sea salt
- ¼ tsp black pepper
- 1 cucumber, sliced thin
- 3 carrots, julienned
- 6 butter lettuce or napa cabbage
- 12 mint leaves or cilantro

**Sauce**

- 2 T almond butter or walnut butter
- 2 T hoisin sauce
- 1 tsp sriracha
- 1 tsp rice wine vinegar

**Instructions**

- Heat skillet with medium-high heat and add in olive oil and shrimp. Season with salt and pepper. When shrimp turns pink and curls it is fully cooked. Remove from heat and let cool.
- Take rice paper and dip into warm water for 5-10 seconds until it is fully wet and pliable. Place on flat on clean cutting board.
- Start with placing sliced cucumber, carrots, butter lettuce, and herb at the bottom of the spring roll. Then place about 4-5 shrimp on top.
• Start to roll- tuck the bottom over the stuffing and roll. Then take both sides and fold inward. Continue to roll up completely.
• Repeat steps to complete all rolls

**Spicy Almond Sauce**

Combine nut butter, hoisin sauce, sriracha, and rice wine vinegar into a small bowl. Wisk together into a smooth texture.

Nutrition Information: 6 servings, 1 spring roll with sauce

105 calories, 7 g carb, 4 g fat, 10 g protein, 277 mg sodium

Adapted from A Sweet Pea Chef: [https://www.asweetpeachef.com/healthy-spring-roll-recipes/#wprm-recipe-container-27724](https://www.asweetpeachef.com/healthy-spring-roll-recipes/#wprm-recipe-container-27724)