Prawn Salad Roll with Spicy Peanut Dipping Sauce

**Ingredients**

**Prawn Salad Roll**
- 4 sheets of rice paper
- 12 small cooked (or frozen) prawns/shrimp
- 50g vermicelli noodles
- 1 x carrot, grated
- ½ cup cilantro, finely chopped
- Leaf of your choice: lettuce or spinach
- 1 cup bean sprouts (optional)

**Spicy Peanut Dipping Sauce**
- 1 tbsp peanut butter
- 2 tbsp Hoisin Sauce
- 1 1/2 tbsp lime juice
- 1 x garlic clove, minced
- 1/2 tsp Thai chili paste (if you like your sauce spicier, then increase the quantity)

**Making it**
1. Place all the ingredients for the Peanut Butter Sauce in a small dish and whisk to combine. If you are finding that the peanut butter is too stiff, microwave for 30 seconds and whisk. If the sauce is too thick, add a little water to thin it.
2. Place vermicelli noodles in a bowl and cover with warm water for 2 minutes, then drain (or follow packet instructions).
3. Prepare the filling ingredients. Once these are read start to prepare the rolls. You will need to work fast as the rolls are only soft for a short period of time.
4. Fill a large bowl with warm water and submerge one of the rice paper sheets being careful not to allow the sheet to wrap around itself or get crumpled. Once it is soft remove from the bowl, allowing as much water as possible to drain off, and place on a clean chopping board.
5. Place 3 prawns towards the top of the paper, leaving 2” above the prawns. Place a very small amount of lettuce, carrot, cilantro and bean sprouts towards the middle of the wrap. Be careful not to overfill the wrap as this will cause the paper to tear later.
6. Fold the left and right edges of the rice paper in, then starting from the bottom, roll up to cover all the ingredients.
7. Serve immediately with the peanut dipping sauce.

**NUTRITION FACTS**
Servings: 1-2
PER SERVING (2 rolls + sauce)
- Calories (kcal): 240
- Fat (g): 5
- Carbohydrate (g): 35
- Fibre (g): 2.5
- Protein (g): 14

**TIPS & HINTS**
Wrap each roll individually in cling wrap if you want to eat later to stop the rolls sticking to each other.
If you find the rice paper ripping, use 2 sheets of rice paper for each roll.

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