

## Addictively Chewy Fresh Spring Rolls (Serves 2–3)

### // Ingredients:

- ½ cucumber (thinly sliced)
- 2 carrots (julienned)
- 9 rice paper wrappers
- 18 shrimp (cooked & peeled)
- Coriander (adjust to taste)

### // Sesame Sauce:

- 2 tbsp soy sauce
- 2 tbsp white sesame seeds
- 3 tbsp mayonnaise
- 1 tbsp sugar
- 1 tbsp sesame oil

(Simply mix all ingredients together!)



### Instructions:

- 1** Prepare the fillings: Thinly slice the cucumber and julienne the carrots. Cook and peel the shrimp if needed.
- 2** Soften the rice paper: Dip each rice paper wrapper in warm water for a few seconds until soft and pliable.
- 3** Assemble the rolls: Place a few slices of cucumber, carrot, shrimp, and coriander on each softened rice paper. Roll tightly, folding in the sides as you go.
- 4** Cut in half: Once wrapped, cut each roll in the middle—this will make a total of 18 pieces.
- 5** Serve with sesame sauce and enjoy! 😊 ✨

🥗 Tip: These fresh spring rolls taste even better when chilled before serving!