
THAI PRAWN SALAD ROLLS WITH SPICY DIPPING SAUCE

Spicy Dipping Sauce:

2 tablespoons	Green curry paste
1 teaspoon	Grated fresh ginger
¼ cup	Rice vinegar
1 heap tablespoon	Sugar
Zest and juice	1 lime
1 teaspoon	Fish sauce
2 tablespoons	Soy sauce

Salad Roll:

12	Lettuce leaves
1/2 pound	Thin rice noodle, cooked and cooled
12	Prawns, peeled cooked and cut in half
2	Carrots, thinly julienne
1 cup	Fresh basil and cilantro leaves
1	Sweet pepper, julienne
12	Rice paper wrappers

To prepare the dipping sauce

- Place the curry paste, ginger, vinegar, sugar, lime zest and juice, fish sauce and soy sauce and mix well.
- Set aside until ready to use.

To prepare the salad rolls

- Heat wrapper in warm water about 30 seconds.
- Place a lettuce leaf on the rice paper wrapper top with a small amount of noodles, two prawn halves, julienne carrots, basil and cilantro leaves and red peppers.
- Fold the sides of the wrapper in then roll to form a soft egg roll.
- Serve with dipping sauce.