



Crispy Shrimp Lettuce Wraps with Sweet Chili Coconut Sauce

Approx. Servings/Yield: Serves 1

Ingredients:

5 ea.	Butter Lettuce or Lettuce "Jammers"
3 oz.	English Cucumber
1 oz.	Carrot Julienne
3 oz.	Bean Sprout
15 ea.	Cilantro Leaves
3 oz.	ROLAND Cellophane Bean Thread Noodles, deep fried #72300
5 ea.	HIGH LINER Battercrisp Shrimp (deep fried for 3 minutes) #1002026
4 tbsp.	Sweet Chili Coconut Sauce with Jalapeno (recipe attached)
as needed	ROLAND Bamboo Charcoal Sesame Seeds #82458

Directions:

- Place lettuce wraps on the plate. Top with the carrot and cucumber in each cup. Top with the bean sprouts, cilantro and fried bean thread noodles, all evenly distributed.
- In a small bowl, toss the 5 shrimp together with the sauce. Put one shrimp on each lettuce cup and heavily sauce each one.
- Gently shake the black sesame seeds on top to garnish.
- Serve immediately.