

INGREDIENTS	MEASUREMENTS
Rice paper wrappers	8 each
Shrimp, (21/25 per lb) peeled, deveined and sliced in half lengthwise	12 each
SupHerb Farms Fresh Frozen Asian Mirepoix	½ cup
Bean sprouts	1 bunch
SupHerb Farms Fresh Frozen Spearmint	2 Tbsp
Spinach, washed	1 bunch
Peanut sauce	½ cup

ASSEMBLY PREPARATION

1. Garnish a serving dish and set aside.
2. Clear a large counter space for assembly.
3. Fill a wide shallow dish, such as a pie tin, with hot water. Set aside.
4. Place each ingredient in a separate container and create an assembly line in the following order: rice paper wrappers, hot water, shrimp, SupHerb Farms Fresh Frozen Asian Mirepoix, bean sprouts, SupHerb Farms Fresh Frozen Spearmint and spinach. Leave a workspace for roll assembly.

SUMMER ROLL PREPARATION

1. Dip the rice paper in hot water for about 30 seconds, until the paper is soft and pliable.
2. Place the rice paper on the work surface.
3. Lay 3 shrimp halves, cut side up, in a row horizontally just above the center of the wrapper.
4. Top shrimp with 2 to 3 Tbsp of SupHerb Farms Fresh Frozen Asian Mirepoix, followed by a few sprigs of bean sprouts.
5. Sprinkle some SupHerb Farms Fresh Frozen Spearmint on top of the sprouts.
6. Roll 1 or 2 pieces of spinach into a cigar shape and place on top of other ingredients.
7. Carefully fold the top of the rice paper wrapper over the filling. Turn in the sides and continue rolling down from the top.
8. Place the Asian Summer Rolls, seam side down, in the serving dish.

TO SERVE

Serve immediately with peanut dipping sauce.