

Shrimp and Broccoli Rolls with Peanut Sauce

Ingredients:

- 1 1/2 cups packaged broccoli slaw
- 1/4 cup torn cilantro or basil leaves
- 2 Tbs green onions, sliced thin
- hot water
- 4, 8-inch round rice paper sheets
- 10 oz. cooked medium shrimp

Combine slaw, cilantro (or basil) and green onion. Fill a large, shallow dish with hot water an inch full. Place a rice paper sheet in the bowl and let soak for 15 to 20 seconds. Lay out rice paper sheet and place about one-fourth of the shrimp on half of the sheet, leaving a 1/2-inch border. Top shrimp with broccoli slaw mixture. Fold in sides of sheet toward center. Starting with the filled side, start rolling your rice paper tightly, pressing seam to seal. Place, seam side down, on a serving tray or plate and repeat with remaining rice paper sheets. Dip in the homemade peanut sauce recipe below.

Peanut Sauce

Ingredients:

- 1/2 cup creamy peanut butter
- 1/8 tsp. ground ginger
- 1 small garlic clove
- 2 Tbs reduced-sodium soy sauce
- 1 Tbs fresh lime juice
- 1 tsp. brown sugar
- 1/8 tsp. crushed red pepper flakes
- 1/3 cup water

Add all ingredients to a blender and blend until combined. Add a tablespoon of water at a time to thin the sauce if it is too thick for you. Serve at room temperature.

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"In these bodies we will live, in these bodies we will die. Where you invest your love, you invest your life." - Mumford and Sons