

Vietnamese Pollock Spring Rolls



INGREDIENTS

8	each	<u>Oven Ready Breaded Pollock Fillets 1 oz.</u>
1	tablespoon	minced ginger
	n	
1	tablespoon	minced garlic
	n	
1	tablespoon	minced lemongrass
	n	
1	tablespoon	peanut oil
	n	
1	tablespoon	sesame oil
	n	
1	tablespoon	soy sauce
	n	
1/4	each	peeled & julienned seedless cucumber
8	each	cilantro sprigs
8	each	basil leaves
1/4	bunch	julienned scallions
1	ounce	bean sprouts
1	ounce	julienned carrots
2	ounces	cooked rice noodles
8	each	rice paper wraps
8	ounces	spicy peanut sauce
1	ounce	roasted & chopped peanuts

FEATURED PRODUCTS:

MENU PARTS: [Appetizers](#), [Chefs Favorites](#), [Entrees](#)

35% of millennials are now eating smaller meals they call snacks and munchies.

DIRECTIONS

1. Cook rice noodles to suggested cooking directions on package.
2. Add the veggies to the noodles and mix well.
3. Cook the crispy pollock just before filling the rice wrapper with the noodle salad and the pollock.
4. In warm water soak the rice wrapper for approximately 20 seconds or until pliable.
5. Put the desired amount of filling into the wrapper then add the pollock to the center and roll, garnish with peanuts and cilantro sprig and serve immediately.