



## SPICY VEGETABLE SPRING ROLL LETTUCE WRAP

Boston Bibb lettuce cups filled with fried rice noodles, fresh bell peppers, bean sprouts and **Spicy Vegetable Spring Rolls**, and then topped with peanut chili crisp and scallions served with a tangy peanut sauce.

**Yield:** 2 Servings

**Golden Tiger**<sup>®</sup>

### Ingredients:

4 Each	<b>Spicy Vegetable Spring Roll [#6930065],</b> Prepared According to Package Directions	¼ Cup	Vegetable Oil
4 Each	Boston Bib Lettuce, Whole Leaves	1 Tbsp	Chili Flakes
¼ Cup	Bell Pepper, Sliced	1 Tbsp	Peanuts
¼ Cup	Bean Sprouts	1 tsp	Thai Chili, Chopped
¼ Cup	Rice Noodles, Prepared And Chopped	1 tsp	Gochugaru
		Garnish	Scallion, Sliced

### Directions:

1. Heat ¼ cup of vegetable oil over medium heat.
2. Add the chili flakes, peanuts, thai chilis and gochugaru and stir constantly.
3. When the oil is red and the peanuts have started to brown, remove from the heat and pour into a small bowl.
4. Place the lettuce cups on a serving plate and fill with the chopped rice noodles, bell peppers, and bean sprouts.
5. Top each lettuce cup with one **Spicy Vegetable Spring Roll**.
6. Drizzle with the peanut chili crisp and garnish with scallions.
7. Serve immediately with peanut sauce.

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