



GRILLED SHRIMP & PINEAPPLE SUMMER ROLLS

Prep time: 25 mins | Cook time: 5 mins



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Grilling season is here and these build-your-own summer roll crudité boards are a fun and healthy way to celebrate spring's bounty and entertain guests. The grilled shrimp and pineapple skewers adds so much flavor to these summer rolls and they're so easy to make! The veggies in traditional Vietnamese summer rolls include lettuce, mint, garlic chives, and cilantro but you can customize these crudité boards with your family's favorite veggies. Cooking is all about making it your own! It's also a sneaky way to get your little ones to try new veggies. My 5-year old was not a fan of cucumbers and lettuce but when we started to make these summer roll boards together, she learned to love both! The best part about this recipe is that you can prep everything a day in advance so that you can sit back and enjoy with your guests. A BIG thank you to @PinkChicken for keeping us stylish in the kitchen. Their adorable Grilling Out prints will get you in the BBQ mood. #coopcookout

INGREDIENTS

Grilled Shrimp & Pineapples

24 wild caught jumbo shrimp, *peeled and deveined*

1/2 tsp kosher salt

1/4 tsp white pepper

1 tsp grated ginger

zest & juice of 1 lime

3 tbsp olive oil

fresh pineapples, *cut into 1" pieces*

12 bamboo skewers

Dipping Sauce

1/4 cup fish sauce

1/4 cup water

1/4 cup pineapple juice

2 tbsp fresh lime juice

2 tbsp sugar

2 tsp rice wine vinegar

1 large garlic clove finely diced

shredded carrot (for garnish)

1 small Thai chili pepper (optional)

Summer Rolls

12 dried rice paper

1 pack dried rice vermicelli (dried bánh hỏi)

1 cup shredded carrots

1 cup thinly sliced cucumbers

fresh mint leaves

fresh cilantro leaves

fresh Thai basil (optional)

Any seasonal veggies of your choice!



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INSTRUCTIONS

- 1. GRILLED SHRIMP & PINEAPPLE SKEWERS:** Soak the bamboo skewers in water for 10 minutes. In a large bowl, whisk together the oil, lime juice and zest, salt, white pepper and ginger. Add the shrimp to the bowl and toss gently in the marinade. Marinate the shrimp for 15 minutes. Then skewer 3 shrimp and 3 pineapples on each stick. Gently brush the grill with avocado oil and then heat the grill to medium high heat. Cook the shrimp for 2-3 minutes on each side and set aside
- 2. DIPPING SAUCE:** In a small bowl, whisk together all the ingredients until the sugar dissolves completely. Add the shredded carrots right before serving.
- 3. SUMMER ROLL ASSEMBLY:** Pour warm water into a large shallow bowl. Quickly submerge a sheet of rice paper in the water for 2 seconds. (It's ok if the rice paper still feels stiff. It will soften while you're assembling the roll.) On the bottom third of the rice paper, layer lettuce, noodles, carrots, cucumbers, herbs and any of your preferred veggies. Then place 2 shrimp and 2 pineapple above the layers of veggies. Fold up bottom edge to cover the veggies and noodles. Then fold the sides. Then roll the veggie side on top of the shrimp and pineapple and roll tightly until the roll is sealed. Serve rolls immediately with dipping sauce.

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