



EASY SHRIMP SPRING ROLLS

Recipe makes 21-25 small spring rolls

INGREDIENTS

1lb jumbo shrimp, defrosted (size 21/25 count)

½ tsp salt, more or less to taste

½ tsp toasted sesame oil

2-3 dashes white pepper powder

5-7 sheets large spring roll wrappers (8.5" x 8.5" square) (see head note re spring roll wrappers)

High heat neutral oil for shallow frying (I use avocado oil)

Options for dipping:

Worcestershire sauce, sweet and sour sauce, plum sauce, Thai sweet chili sauce, chili oil, sriracha, etc.

METHOD

Peel and devein shrimp, leaving the shell on the tails (I do this for presentation but if you prefer to remove all of the shell, you can). Pat dry. Using a small paring knife, cut 2-3 small diagonal slits on the shrimp underside so they lie straight. Toss with salt, sesame oil and white pepper. Marinade 15 minutes.

Meanwhile, cut spring roll wrappers into quarters. Cover with dry kitchen towel to prevent edges drying out.

To roll, place a cut spring roll wrapper oriented like a diamond with the four corners pointing at north-east-south-west. Fold the right corner partway in. Place a shrimp horizontally, about 1/3 up from the bottom of the wrapper, tail hanging off the folded straight edge. Roll wrapper up and around the shrimp once. Fold left corner snugly against the left side of the shrimp. Roll once more. Dab a little water on the remaining (top) corner and fold down to seal. Place shrimp spring roll sealed-side down on a tray and repeat with remaining shrimp. [Suggestion → watch my [IG reel](#) for visual guidance!]

To shallow-fry, place enough oil in your cooking vessel (wok or skillet) to about ¼" deep. Heat until oil shimmers. If you have a thermometer, oil should be heated and maintained at about 350f throughout. Gently slide spring rolls into hot oil, in batches such as not to overcrowd, and fry about 2-3 minutes per side or until golden brown. Adjust heat as needed to maintain a constant oil temperature. Drain on paper towel. Enjoy with your favourite dipping sauce!