

## Rice Paper Wrapped Alaska Salmon Rolls



**Preparation Time:** 0 minutes

**Cook Time:** 0 minutes

**Servings:** 10

**Ingredients:**

10 rice paper sheets, 8-inch size

5 cups red leaf lettuce, shredded

¾ cup blend of fresh Thai basil, mint leaves and cilantro, chopped

1 ½ cups rice vermicelli (thin rice noodles), cooked

2 ½ lbs. Alaska Salmon fillets, 4 oz. strips, poached or grilled, and seasoned

**Description:**

1. Soak rice paper sheets in warm water (about 100°F) until pliable, about 10 seconds. Lay flat on clean work surface to assemble rolls.
2. Place ½ cup lettuce, 1 Tbsp. basil blend and 2 Tbsp. vermicelli in the bottom third center of the rice paper.
3. Top with a salmon strip.
4. Fold the bottom of the rice paper up over the filling snugly, then fold in sides and roll up like a spring roll.

*Suggested Side: Hoisin-Chili Peanut Sauce*