Crab & Mango spring rolls

NIBBLEDISH CONTRIBUTOR

Ingredients

- 30 grams of thin rice vermicelli
- 6 round pcs of rice papers
- 3 iceberg lettuce leaves, halved lengthwise
- 1 mango, peeled and thinly sliced
- 6 crab sticks
- bunch of spinach

Sauce:

- 3 tablespoons of lemon juice
- 3 tablespoons of rice vinegar
- 1 clove of garlic, minced
- 1/2 teaspoon of sugar
- 1/2 teaspoon of red curry paste
- 1 teaspoon of lemon grass paste
- 2 tablespoons of cilantro

Instructions

1. Soak the vermicelli in hot water for couple of minutes. Drain and set aside.
2. Sprinkle mango with lemon juice.
3. Dip a sheet of rice paper in water, place half of lettuce leave, 1/6 of vermicelli, 1/6 of mango slices, 1 crab stick and some spinach leaves. Fold up the bottom and top border of the rice sheet, then fold sides to form a tight cylinder.
4. Repeat with remaining sheets of rice paper.

5. Transfer to a serving platter and cover with damp paper towels until ready to serve.
6. To prepare sauce, blend all sauce ingredients together.
7. Serve with thai style spicy sauce.