



GRILLED SHRIMP SPRING ROLLS WITH A SWEET MELON, AVOCADO AND SPINACH SALAD

Grilled SeaPak Shrimp Spring Rolls pair perfectly with melon, avocado, and spinach salad in this tasty recipe!

Yield: 4



INGREDIENTS

1 pk.	20 oz SeaPak Shrimp Spring Rolls
1 tbsp.	Vegetable oil
1/4 C	rice wine vinegar or apple cider vinegar
	Juice from one lime
6 C	fresh baby spinach, cleaned and dried
1/2 Unit	cantaloupe, cut into bite size pieces
2 Unit	Avocados, sliced

DIRECTIONS

- 1 Heat outdoor grill or indoor grill pan to medium high heat. Remove the spring rolls from the package and brush liberally with oil. Place directly on the grill or grill pan.
- 2 Close the grill lid and cook for 5 to 6 minutes per side. In a small mixing bowl, whisk together the packet of enclosed Sweet Thai Chili dipping sauce, vinegar and lime juice. Set aside.
- 3 Assemble the salad by tossing the spinach with the cantaloupe and avocados.
- 4 Drizzle with as much of the dressing mixture as you like and serve alongside the grilled spring rolls.
- 5 Have remaining dressing on the side for dipping spring rolls in, if desired.