

PACIFIC RIM SPRING ROLLS



Elevate your curry night with a velvety butternut squash Panang sauce, topped with crispy vegetable potstickers and toasted peanuts for a nutty, spice-kissed finish.



Ingredients:

- Amoy California Sushi-Style Spring Rolls #555704: 1 box (standard appetizer size)
- Gordon's Choice Marinated Cucumbers #738697: 1 cup (drained)
- Pickled Ginger: 1/4 cup (thinly sliced or chopped)
- Scallions: 3 stalks (thinly sliced on a bias)
- Cucumber Wasabi Dressing: 1/2 cup (for drizzling and dipping)

Instructions:

1. Prepare the Spring Rolls

- **Cook:** Fry or bake the Amoy Sushi Spring Rolls according to package instructions until the shells are golden brown and shattering-crisp.
- **The "Sushi" Cut:** For a professional appetizer presentation, let them cool for 2 minutes, then slice each roll in half at a sharp **45-degree angle**. This mimics the look of a sliced sushi roll.

2. Prep the Toppings

- Take the **Gordon's Choice Marinated Cucumbers** and give them a rough chop if the slices are large.
- Finely mince the **Pickled Ginger** so it can be distributed evenly.

3. The Assembly

- **Base:** Place the sliced spring rolls upright on a serving platter.
- **Layer:** Top each sliced roll with a small pinch of the marinated cucumbers and a sliver of pickled ginger.
- **Drizzle:** Use a squeeze bottle or spoon to lace the Cucumber Wasabi Dressing over the rolls in a zigzag pattern.
- **Garnish:** Shower the entire plate with the sliced scallions for a pop of fresh green color and a mild onion bite.

| Product | Description | Code # | Pack Size |
|--|---|--------|-----------|
|  Gordon Choice® Cucumber Marinade | This refreshing cucumber marinade is crafted with real cucumbers, onions, bell peppers, and carrots. It helps add a burst of fresh flavor to salads, sandwiches, wraps, and more. | 738697 | 2/5 lb. |

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

