

Vietnamese Crab Fresh Rolls

Makes 8 Rolls

Ingredients:

- 2 packages Aquamar® Day's Catch Crab Filets
- 8 Rice/Tapioca wrappers, 8.5" diameter rounds
- 2 oz. Rice sticks, cooked
- 1 Cucumber, seedless, sliced into thin strips
- 3/4 cup Carrots, sliced into matchstick size
- ½ bunch Cilantro, fresh, coarsely chopped
- 3/4 cup Red Cabbage, very thinly sliced
- 4 ea. Onions, green, thinly sliced
- 1 Tbsp. Oil, olive
- 1/2 Tsp. Oil, sesame, toasted
- Coconut Cashew Sauce* Recipe below

Instructions

1. Boil rice sticks for 3 min., strain, and cool in ice water, drain well, and toss with olive/sesame oil blend. Place sliced veggies, filets and noodles in assembly area.
2. Fill large stainless-steel bowl with very warm water and place near roll assembly area.
3. Place wrapper in warm water, count to 3 and quickly remove, letting all the excess water drip off.
4. Lay wrapper flat on cutting board and place 1 filet on bottom portion lengthwise.
5. Place about ½ ounce of noodles to cover crab, and add a goodly pinch of carrot, cabbage, cucumber (about ½ ounce of each)
6. Top with second filet, generous sprig of cilantro and a pinch of sliced scallion to finish, pull bottom of wrapper up and over filling, fold in sides of wrapper and spin burrito-style to tightly contain filling and complete roll. Repeat process with remaining ingredients.
7. Serve immediately with Spicy Cashew Sauce, or refrigerate on oiled parchment up to 2 hours.

Spicy Coconut Cashew Sauce

Makes 2 cups/ 8 servings

Ingredients:

- 6 oz. (170 grams) Cashews, roasted, salted
- 1 cup (231 grams) Coconut milk (10% fat)
- 1 Tbsp. (12 grams) Sambal Oelek
- 2 Tbsp. (40 grams) Hoisin sauce
- 1 Tsp. (5.75 grams) Tamari (or Soy) sauce
- ½ Tsp. (2 grams) Garlic, granulated
- ½ Tsp. (3.75 grams) Vinegar, rice
- ½ Tsp. (2.25 grams) Oil, sesame, toasted

Instructions

8. In food processor, puree cashews until peanut butter-like consistency.
9. Add remaining ingredients and process until smooth.
10. Refrigerate overnight for maximum flavor development
11. Serve with Vietnamese fresh spring rolls