

# Quick & Easy

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## THE COSTCO WAY

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### **Shrimp and Avocados from Peru Rolls with Peanut Sauce**

Makes 4 servings

#### **Ingredients:**

1 Avocados from Peru  
1 Tbsp juice of a lime  
3.5 oz vermicelli noodles  
8 rice paper wraps  
1 Tbsp mint, chopped  
1 Tbsp Thai basil, chopped  
1 Tbsp cilantro, chopped  
10.5 oz jumbo shrimp, cooked and peeled  
1 carrot, cut into thin strips  
1 small mango, cut into thin strips  
½ cucumber, cut into thin strips  
Peanut Sauce (See recipe below.)

#### **Instructions:**

Cut avocado in half. Remove the pit, peel and cut into thin slices. Squeeze lime on top to make sure the avocado stays fresh. Place the noodles in a heat-resistant bowl. Add boiling water until noodles are completely submerged. After a couple of minutes, once the noodles are soft, add to a bowl of ice cold water to cool.

To assemble rolls, soak the rice paper in water until soft. Once soft, place on a plate or cutting board. Add mint, Thai basil, cilantro, shrimp, avocado, carrot, mango and cucumber. Top with the prepared vermicelli noodles. Try not to overfill as this will make them difficult to wrap. Fold in each end. Roll to fully wrap everything inside. Dip into the Peanut Sauce. Enjoy!

#### **Peanut Sauce Ingredients:**

1 Tbsp peanut butter  
½ Tbsp soy sauce  
1 tsp Sriracha sauce  
1 tsp lime juice

#### **Instructions:**

In a small bowl, combine peanut butter, soy sauce, Sriracha and lime juice. Mix until combined.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

