

# California Spring Rolls

1) Combine the yogurt through the sesame oil in a small bowl and whisk until combined. Reserve 1/4 cup of sauce for the shrimp and refrigerate the rest.

2) In a bowl combine the chopped shrimp with reserved sauce and salt; mix until well combined.

3) Cut carrots and cucumber into long julienne strips. Peel and slice avocados into 24 slices.

4) To assemble the rolls: moisten both sides of one rice wrapper with water using a pastry brush. Arrange a portion of the carrots and cucumber on half the wrapper to within 1/2 in. of edges. Top with 1/4 cup of shrimp mixture and two avocado slices. Fold sides of wrapper in toward center; roll up tightly. Repeat with remaining wrappers, vegetables and shrimp. Cut spring rolls in half diagonally. Serve with sauce.

\*This recipe can be prepared up to 6 hours in advance. Cover uncut rolls with damp paper towels and plastic wrap. Refrigerate rolls and sauce until ready to serve.

Recipe from Pampered Chef 11/27/16

Christmas is over and New Years Eve is right around the corner! New Years Eve has always been a fun holiday for me because it's my birthday! We usually do something low key, have some friends over or go out for dinner. If we go to a friends house I usually bring an appetizer.

Appetizers that don't require an oven are always a good idea. It's hard to know whether oven space will be available when you get there or if the oven will even be on. These spring rolls can be served at any point in the night because they don't need to be warm. Remember your body doesn't know it's Christmas or New Year's Eve so try not to go balls to the wall with food during the holidays. Get your vegetables any way you can! These rolls have protein, vegetables and a healthy fat. Doesn't get any better than that!

xoxo

Kristin