

**Asian Firecracker Roll
with Sriracha Dip, Citrus Chili and Spicy Salad
(6 portions)**



Sriracha Dip

Ingredients	Weights	Measures
KRAFT Real Mayonnaise	1.5 oz.	3 Tbsp.
Sriracha chili sauce	0.25 oz.	2 tsp.

MIX ingredients; cover and refrigerate until ready to serve.

Citrus Chili Sauce

Ingredients	Weights	Measures
Sweet Chili Sauce	1.25 oz	2 Tbsp.
KRAFT Catalina Dressing	1 oz.	2 Tbsp.
Lime juice	-	2 tsp.
Sriracha chili sauce	-	2 tsp.

MIX all ingredients; cover and refrigerate until ready to serve.

Spicy Salad

Ingredients	Weights	Measures
Salad:		
Chiffonade cut Napa cabbage	1.5 oz.	2/3 cup
Cooked black rice	2 oz.	1/3 cup
Seedless cucumber, shoestring cut (sliced on mandolin)	1 oz.	2 Tbsp.
Zucchini, shoestring cut (sliced on mandolin)	1 oz.	2 Tbsp.
Yellow squash, shoestring cut (sliced on mandolin)	1 oz.	2 Tbsp.
Diagonally cut snow peas	½ oz.	2 Tbsp.
Shredded carrots	½ oz.	2 Tbsp.
Diagonally cut blanched asparagus	1-1/2 oz.	2 spears
Asian pears, cored, thinly sliced	1-1/2 oz.	-

Sautéed and sliced shitake mushrooms	1 oz.	2 Tbsp.
Edamame	1 oz.	2 Tbsp.
Fine julienne red pepper	$\frac{3}{4}$ oz.	2 Tbsp.
Fine julienne yellow pepper	$\frac{3}{4}$ oz.	2 Tbsp.
Thinly sliced red onion	$\frac{1}{2}$ oz.	2 Tbsp.
Chopped scallions	-	2 Tbsp.
Salt and pepper	-	To taste
Chopped cilantro	-	2 Tbsp.
Chopped PLANTERS Cocktail Peanuts	-	2 Tbsp.
Dressing:		
KRAFT Light Asian Toasted Sesame Dressing	1.5 oz.	3 Tbsp.
Lime zest	-	$\frac{1}{2}$ tsp.
Lime juice	-	$\frac{1}{2}$ tsp.
Sriracha chili sauce	-	$\frac{1}{2}$ tsp.

MIX all salad ingredients except peanuts.

ADD combined dressing ingredients; cover and refrigerate until ready to serve.

STIR in peanuts just before serving.

Asian Firecracker Roll

Ingredients	Weights	Measures
Ground Pork	4 oz.	$\frac{1}{2}$ cup
Rough-chop raw shrimp	3 oz.	$\frac{1}{2}$ cup
OSCAR MAYER Bacon, crisply cooked, fine chop	-	5 slices
Chopped scallions	1 oz.	$\frac{1}{4}$ cup
Sesame oil	1 oz.	2 Tbsp.
Minced ginger	-	1 tsp.
Minced garlic	-	1 tsp.
Sherry	-	1 tsp.
White pepper	-	$\frac{1}{4}$ tsp.
Salt	-	$\frac{1}{4}$ tsp.
Spring roll wrapper, 6-1/2-inch	-	6 ea.

MIX all ingredients except spring rolls.

PLACE $\frac{1}{4}$ cup of filling about 2 inches in from one corner of wrapper. Shape filling into 5-inch roll. Fold corner over filling; roll up tightly, folding in edges and moistening with water to seal.

FRY in 350°F oil for about 4 minutes or until golden brown.

To serve: Place $\frac{1}{4}$ cup of Spicy Salad on plate. Cut one Asian Firecracker Roll in half diagonally; arrange over salad. Drizzle plate with 1-1/2 tsp. each of Sriracha Dip and Citrus Chili Sauce.