**Shrimp and Vegetable Spring Rolls**

3 tablespoons vegetable oil, divided

1 pound (16-20) shrimp, butterflied

Kosher salt and freshly ground pepper

½ cup white onion chopped

2 garlic cloves, chopped

½ Napa cabbage, thinly sliced

1 cup fish sauce

¼ cup granulated sugar

1 cup bean sprouts

¾ cup of shredded carrots

1 cup green mango, cut into matchstick pieces

1 cup green papaya, cut into matchstick pieces

2 stalks celery, cut lengthwise into 2 inch strips

1 leek, white part only cut lengthwise into 2 inch strips

12 red leaf lettuce or Bibb lettuce leaves

In a hot skillet, add 1 tablespoon of vegetable oil and sauté shrimp and season with salt and pepper. Cook until shrimp turns white and pink. Remove from pan and set aside.

In the same skillet, add remaining oil, onion and garlic, and cook until translucent. The add cabbage.

Meanwhile, in a small bowl, combine the fish sauce and sugar, whisk until sugar is dissolves.

Add the remaining vegetables to skillet. Do not overcook the vegetables, they should be tender crisp. Finish with the dissolved sugar and fish sauce.

Place the mixture in a colander to drain the excess liquid. Once cooled, the filling is to be served.

To assemble, lay lettuce leaf in middle of cutting board. Place 1/6th of the vegetable mixture in the middle of the lettuce leaf, then top with 2-3 shrimp. Roll up lettuce leaf like a burrito. 2 rolls equal 1 serving. Makes 6 servings.