



Cheetos Shrimp-and-Crab Spring Rolls

30
minutes
or less

INGREDIENTS

¼ (14-oz.) pkg. dry udon noodles

1 cup Cheetos Crunchy Flamin' Hot Cheese Flavored Snacks, or Cheddar-jalapeno, crushed

4 oz Hy-Vee Fish Market frozen cooked shrimp, peeled and deveined, tails removed (71-90 ct.), thawed

8 (8-in.) pkg. Hy-Vee flake-style imitation crab meat

1 large carrot, peeled and shredded

1 large cucumber, seeded and cut into sticks

3 green onions, sliced

Terry Ho's original yum yum sauce, for serving

Lime wedges, for serving

PREPARATION

- 1** For udon noodles: Bring large pot of water to boil. Add udon noodles to boiling water. Cook 8 minutes or until desired tenderness, stirring occasionally. Drain and cool.
- 2** Place Cheetos in a large resealable plastic bag. Add shrimp; close and shake bag to coat shrimp evenly. Remove shrimp; set aside.
- 3** Fill a pie plate with 1 inch water. Dip spring roll wrappers, one at a time, into water; let soak 10 to 15 seconds (wrappers will continue to soften).
- 4** Lay wrappers flat on surface. Divide udon noodles, coated shrimp, and crab meat among the wrappers. Top with carrot, cucumber, and green onions. Fold in sides and roll to close.
- 5** Cut in half and serve immediately, or individually wrap in plastic wrap and refrigerate until serving time. Serve with yum yum sauce and lime wedges, if desired.

NUTRITION FACTS

Calories: 340
Total Fat: 9g
Saturated Fat: 1g
Cholesterol: 45mg

Sodium: 1110mg
Carbohydrates: 49g
Fiber: 2g
Sugar: 8g
Protein: 14g