



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Pear and Chicken Spring Rolls

12 Servings

Ingredients

SPRING ROLLS

4-½ pounds cooked rotisserie chicken
36 rice paper wraps
18 ounces julienned red bell pepper (144 strips)
18 ounces peeled and julienned cucumber (144 strips)
18 ounces julienned Pacific Northwest Canned Pear Halves, drained, juice reserved (288 strips)
4-½ ounces julienned red onion (144 strips)
2-¼ ounces bean sprouts (144 sprouts)
1-¼ ounces julienned scallions (72 strips)
2-¼ cups Pear Goi Cuon Sauce (recipe follows)

PEAR GOI CUON SAUCE

1 cup (8 ounces) juice from drained Pacific Northwest Canned Pear Halves
½ cup (4 ounces) soy sauce
2 tablespoons (1 ounce) rice vinegar
⅓ cup (2 ounces) ¼-inch diced Pacific Northwest Canned Pear Halves
¼ cup (1 ounce) ¼-inch diced scallions
¼ cup (1 ounce) minced red onion
⅓ cup (2-½ ounces) brown sugar
½ teaspoon toasted sesame seeds

Servings

Makes 6 servings

Nutrition

Calories	472
Total Fat	13g
Saturated Fat	3g
Cholesterol	184mg
Sodium	1538mg
Carbohydrate	42g
Fiber	3g
Sugar	16g
Protein	49g
Calcium	51mg
Iron	2mg

Method

To prepare Pear Goi Cuon Sauce, mix all ingredients together, adjusting seasoning to taste.

To assemble Pear & Chicken Spring Rolls, working one at a time, dip a rice paper wrapper in warm water until pliable. Lay on a clean work surface. Place 4 pieces of red bell pepper, 4 pieces of cucumber, 4 pieces of red onion, 4 bean sprouts, 8 diced pieces of canned pears, 2 strips of scallions, and ⅓ cup (2 ounces) shredded rotisserie chicken on the bottom third of the rice paper.

Roll up the bottom third, then fold in the sides, then continue to roll up. Repeat with remaining rice paper wrappers and filling.

Place 3 spring rolls on each plate and serve each with 3 tablespoons of the Pear Goi Cuon Sauce.