

# Rice Paper Shrimp Pancake

## Ingredients

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9 oz Shrimp (chopped)  
3/4 t Sesame Oil  
1/2 t Cornstarch  
1/4 t Salt  
1/8 t White Pepper  
1 1/2 Green Onions (chopped)  
2 Rice Paper Sheets  
1 1/2 T Soy Sauce  
1 pn Gochugaru  
1 pn Sesame Seeds

## Instructions

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1. In a bowl combine the shrimp, 1/2 teaspoon sesame oil, cornstarch, 1 green onion, salt, and white pepper.
2. On a sheet of rice paper flatten out the shrimp mixture and evenly spread to the edges. Place the other sheet of rice paper on top.
3. In a medium pan on medium high heat spray with cooking oil and cook the pancake 3-5 minutes per side. Once the shrimp is cooked and rice paper is crispy then take the pancake off of the pan.
4. Mix soy sauce, 1/4 teaspoon sesame oil, gochugaru, and sesame seeds in a small bowl. Sprinkle with 1/2 green onion and serve pancake immediately with dipping sauce.