Rice Paper Shrimp Pancake

Ingredients

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
2 1/2 t Soy Sauce
1 t Black Vinegar
1/2 t Chili Crisp

Instructions

1.In a bowl combine the shrimp, 1/2 teaspoon sesame oil, cornstarch, 1 green onion, salt, 1 1/2 teaspoon soy sauce, 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 10â€• 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 1 teaspoon soy sauce, 1/4 teaspoon sesame oil, black vinegar, and chili crisp in a small bowl. Sprinkle with pancake with 1/2 of green onion and serve pancake immediately with dipping sauce.