

## VIETNAMESE “PIZZA”

*(from the Bewitching Kitchen)*

for each individual pizza:

2 rice paper round sheets

2 tablespoons olive oil

fresh herbs of your choice (I used basil and oregano)

1 egg, scrambled (it is easier to scramble 2)

salt and pepper to taste

cooked shrimp, 4 to 5 per serving

Thai sweet red chili sauce (store-bought is fine)

roasted salted peanuts

Make a flavored olive oil sauteeing the chopped herbs with the oil until fragrant. Reserve. Cook the shrimp by any method you like. I just used a little butter, salt, pepper and a squirt of lemon juice. Reserve. Scramble the egg with salt and pepper, and if you have a plastic squirt bottle, pour it inside.

Heat a griddle pan on medium heat. Grab two sheets of rice paper and spray water all over the surface of one of them, add the other on top. Quickly add the double paper to the pan, and carefully using a couple of spatulas or wooden spoons, make the heat stick them together. Once they start to join and the bottom is getting opaque, flip the papers and start heating the other side, always working on the surface to make them glue well. Once the paper starts getting white, brush a bit of the flavored oil on the surface, then pour the scrambled egg, a small amount will do. Push it to the edge with the back of a spoon, but don't let it fall off on the pan. Cook until the egg starts to set, then quickly add the shrimp. Cook until the shrimp is warmed through. Sprinkle a good amount of sweet chili sauce all over, then the crushed peanuts, and serve. Adjust seasoning with salt and pepper.

Best way to serve it is to cut in wedges with scissors!