



# Taiwanese Ice Cream Burrito

Inspiration:

<https://www.theguardian.com/cities/2014/nov/19/street-food-ice-cream-peanut-wrap-taipei-run-bing-taiwan>

## Ingredients:

- 2 flour crepes/spring roll wrappers
- Peanut brittle:
  - ½ cup Peanuts
  - ½ cup granulated sugar
  - Butter/oil for greasing
  - ¼ cup water
  - Salt
- A few stems cilantro
- Ice cream! (usually 3 scoops per burrito)

## Instructions:

### Peanut Brittle

1. Lightly grease your cooking pan with butter or oil
2. Put your cooking pan over medium heat and add the peanuts and cook until golden brown
3. Add water, a pinch of salt, and sugar and slowly stir until all sugar is dissolved
4. Pour into your baking sheet and let the brittle harden

### Assembly

1. After your peanut brittle has cooled, smash it with a spoon or fork, or put it into a plastic bag and break it up.
2. Lay out one of your crepes. Scoops however much ice cream you'd like into the middle, add some peanut brittle, and finish with a few stems of cilantro.
3. Wrap up your burrito and enjoy!

## Variations:

-Can use chunky peanut butter instead of peanut brittle and tortillas or other wrappers instead of crepes

-Add any sauces or other condiments you enjoy with ice cream! Have some fun!

Nutrition Information per serving: 299 kcals, 13.5g fat, 38g carbohydrates, 8g protein, 155mg sodium

**Prep Time:** None

**Cooking Time:** 5 minutes

### **Equipment:**

-Small cooking pan

-Baking sheet or large flat container

**Servings:** 2

**Serving Size:** 1 ice cream burritos



Thank You to ASUA, SHAC, UA Campus Health, and UA Campus Pantry