

Rice Paper Rolls

<i>Description:</i>	<i>Rice paper rolls are a fantastic light snack or meal</i>
<i>Season:</i>	<i>Summer/Spring</i>
<i>Kitchen:</i>	<i>No</i>
<i>Serves:</i>	<i>14</i>
<i>Preparation time:</i>	<i>15 minutes</i>
<i>Cooking time:</i>	<i>30 minutes</i>

Ingredients

85g x4 vermicelli noodles

4 juiced limes

Bean sprouts

Spinach leaves, shredded

3 carrots, finely sliced

2 capsicums, finely sliced

3 cucumbers, finely sliced

12x16 cm round rice paper wrappers

Sweet chilli/ salt-reduced soy sauce

Equipment & Utensils

Kettle

Large heat-proof bowl

Chopping Board

Sharp knife

Dessert spoon

Method

1. Put vermicelli into a large bowl and pour boiling water over to cover. Leave for about 5 minutes, then drain. Place in a bowl and toss through a tablespoon of salt-reduced soy sauce and lime juice
2. Dip rice paper wrappers, one at a time into a large bowl with very warm water until flexible only. Then lift out of water and place onto a plate to drain. Transfer to a dry board
3. Place about a dessert spoon of vermicelli across the centre of the wrapper, leaving 2cm at each end
4. Top with a little spinach, carrot, capsicum, bean sprouts and cucumber. Do not overfill
5. Fold in the sides and roll up firmly to enclose the filling
6. Serve with sweet chilli, or soy sauce

