

RICE PAPER ROLLS

INGREDIENTS

65g Vermicelli Noodles
1 Med Carrot cut finely
1 Small Cucumber cut finely
1 Med Butter lettuce
10 fresh Mint leaves
10 Fresh Vietnamese mint leaves
10 Fresh Coriander leaves
1 Shredded Chicken thigh fillet
10 Small Cooked prawns
1 pkt Rice Paper sheets

SAUCE

2 tablespoons Soy sauce
2 tablespoons Lime juice
2 teaspoons Fish sauce
1 tablespoon Sugar

Put together in a jar with lid and shake.

METHOD

Put noodles into heatproof bowl and cover with boiling water for 5 min, drain and set aside.

Into a lettuce leaf add carrot, cucumber a pinch of noodles and roll up ready to roll in the rice paper wrapper.

Soak in warm water the rice paper wrapper for 10 seconds until pliable.

Set onto a damp tea towel ready to roll

Place lettuce roll on wrapper $\frac{1}{2}$ way then add to wrapper prawns/chicken and mint leaves

Fold in sides and roll to enclose filling

Place on serving plate with baking paper to prevent sticking

Serve with dipping sauce