



# Rice paper rolls

**MAKES: 6 ROLLS**

## INGREDIENTS

### RICE PAPER ROLLS



30 grams rice vermicelli



1 cup cooked chicken



1/4 continental cucumber, julienned



1/4 carrot, julienned



20 grams bean sprouts



1/4 red capsicum, julienned



2 teaspoons sweet chilli sauce



1 teaspoon coriander leaves, finely chopped



1 teaspoon mint leaves, finely chopped



6 mint leaves



6 coriander leaves



6 rice paper wrappers

### NUOC CHAM DIPPING SAUCE



1 tablespoon water



1 tablespoon fish sauce



2 teaspoons lime juice



2 teaspoons rice wine vinegar



1 teaspoon palm sugar, chopped



1 teaspoon lemongrass, finely chopped



1/2 garlic clove, crushed



1/2 red chilli, deseeded and finely chopped

## METHOD

### RICE PAPER ROLLS

- 1 Soak vermicelli for 10 minutes in warm water. Drain.
- 2 Cut vermicelli into 5 centimetre lengths.
- 3 Place chicken, vermicelli, all vegetables, sweet chilli sauce and chopped herbs into a bowl. Mix gently to combine.
- 4 Dip one sheet of rice paper in hot water for about 30 seconds, until just soft. Spread onto your work bench.

Preparation

**40 mins**

Cooking

**0 mins**

Serving & Presentation

**5 mins**

Total time:

**45 MINUTES**

