

RICE PAPER ROLLS



MAKES 10

INGREDIENTS

- 50g rice vermicelli noodles
- 2 carrots
- 1 red capsicum
- 2 cucumbers
- 100g bean shoots
- 10 rice paper sheets

METHOD

1. Soak noodles in hot water until they are soft and transparent. Drain and set aside.
2. Peel and grate carrots.
3. Wash and finely slice capsicum and cucumber.
4. Thoroughly wash bean shoots and drain.
5. Soften rice paper sheets with water as per packet instructions
6. Lay out a rice paper wrapper flat on a plate or chopping board, add noodles and vegetables as desired.
7. Fold the bottom of the rice paper roll up to cover the filling, then fold in each side and roll.



Try adding
tuna or
chicken, and
serving with
sweet chilli
sauce!