

Vietnamese Rice Paper Rolls

Makes approx. 20 rolls. GF

Equipment:

Large bowl
Strainer
Large flat dish or tray
Paper towel
Chopping board
Sharp knife
Vegetable peeler
Measuring spoons
Medium mixing bowl
Whisk
Small serving bowls (3)
Clean tea-towel

Ingredients:

Filling

100g vermicelli noodles
1 packets round rice paper sheets (22cm diameter)
2 cups shredded lettuce
200g roasted chicken (shredded, if using)
1 carrot cut into thin, 3cm long strips
100g snow peas, thinly sliced or snow pea sprouts
1 cup coriander leaves
3 tablespoons GF hoisin sauce

Dipping Sauce

3 tbsp. GF sweet chilli sauce
2 tbsp. brown sugar
3 tbsp. rice wine vinegar
2 tbsp. lime juice
Salt

What to do:

- Soak the noodles in a large bowl of hot water for 4-5 minutes or until softened. Rinse under cold water; drain well, then snip into pieces with clean scissors.
- Prepare vegetables: wash, dry and shred the lettuce, peel the carrot and cut into thin strips (if vegetables are cut this way they are called *julienned*). Wash and trim the ends of the snow peas before cutting them into fine slices.
- Half fill a large flat dish with hot water. Soak a rice paper sheet in the water briefly, to soften.
- Blot dry on a clean tea towel and lie flat.
- Place a small handful of noodles, 2 tbsp. lettuce, a piece of chicken and pieces of carrot and snow pea in a line on the bottom third of the rice paper sheet.
- Top with coriander and a drizzle of hoisin sauce.
- Roll over once and fold in the edges. Continue to roll up tightly.
- Cover with a damp cloth while you make the rest of the rolls.
- To make the dipping sauce, combine all the ingredients in a bowl and mix well. Serve with the rice paper rolls.