

Vietnamese Rice Paper Rolls

Makes approx. 20 rolls. GF

<p>Equipment:</p> <p>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</p>	<p>Ingredients:</p> <p><u>Filling</u></p> <p>100g vermicelli noodles 1 packets round rice paper sheets (22cm diameter) 2 cups shredded lettuce 200g roasted chicken (shredded) 1 carrot cut into thin, 3cm long strips 100g snow peas, thinly sliced or snow pea sprouts 1 cup coriander leaves 2 Vietnamese mint leaves per roll 3 tablespoons GF hoisin sauce</p> <p><u>Dipping Sauce</u></p> <p>3 tbsp. GF sweet chilli sauce 2 tbsp. brown sugar 3 tbsp. rice wine vinegar 2 tbsp. lime juice Salt</p>
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What to do:

1. 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.
2. Prepare vegetables: wash, dry and shred the lettuce, peel the carrot and cut into thin strips (when vegetables are cut this way they are called *julienne*). Wash and trim the ends of the snow peas before cutting them into fine long slices.
3. Half fill a large flat dish with hot water. Soak a rice paper sheet in the water briefly to soften.
4. Blot dry on a clean tea towel and lie flat.
5. Place a small handful of noodles, 2 tablespoons of lettuce, a tablespoon of shredded chicken, and pieces of carrot and snow pea in a line on the bottom third of the rice paper sheet.
6. Top with coriander, Vietnamese mint and a drizzle of hoisin sauce.
7. Roll over once and fold in the edges. Continue to roll up tightly.
8. Cover with a damp cloth while you make the rest of the rolls.
9. To make the dipping sauce, combine all the ingredients in a bowl and mix well. Serve with the rice paper rolls.