

## Vietnamese Rice Paper Rolls

Makes approx. 30 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 packet 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

#### 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:

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 *julienned*). 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.