

VIETNAMESE RICE PAPER ROLLS

Ingredients

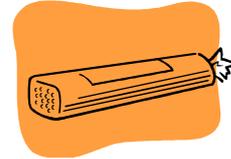
1 Lebanese cucumber



$\frac{1}{2}$ capsicum



$\frac{1}{2}$ packet vermicelli noodles, rehydrated



1 carrot



$\frac{1}{2}$ zucchini



1 piece chicken breast



Fresh coriander & ginger, chopped



10 round rice paper sheets

Dressing

2 tablespoons lime juice

2 tablespoons soy

Equipment

Large bowl for warm water
Kiddies Food Kutter
Safety Food Peeler
Scrap bowl
Grater

Tongs
Chopping board
Colander
Pastry Brush



Method

1. Soak vermicelli noodles in hot water for approximately 10 minutes. When the noodles are clear and see through drain and set aside. (Adult Job)
2. Cut cucumber, zucchini, carrot and red pepper into fine strips.
3. Grate Ginger
4. Cut chicken into thin strips and brush each side with soy sauce.
5. Turn frypan to high (adult job) and cook chicken for approximately 4 minutes each side (until white through) and set aside to cool.
6. Place all chopped ingredients into bowl, add lime juice and soy sauce and using tongs mix.
7. Cut chicken into thin strips
8. Place one sheet of rice paper in a large bowl of warm water until soft and moveable. Gently lift from water and place on board. (Adult to help)
9. Place mixed vegetables on the prepared rice paper. Top with small piece of chicken. Add small amount of noodles to top the other ingredients.
10. Fold rice paper over the filling. Fold in the sides and roll up firmly.
11. Repeat with remaining filling and sheets.
12. Serve with sweet chilli sauce.