



VEGETABLE RICE PAPER ROLLS

Ingredients:

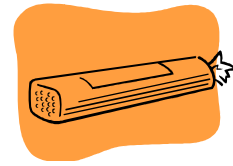
1 Lebanese cucumber



1/2 red pepper



1/2 packet vermicelli noodles, rehydrated



1 carrot



1/2 zucchini



1 piece chicken breast



Fresh coriander & ginger, chopped



10 round rice paper sheets

Dressing

2 tablespoons lime juice

2 tablespoons soy

Sweet Chilli Sauce, serve

Equipment:

Large bowl for warm water

Kiddies Food Cutter

Safety Food Peeler

Scrap bowl

Grater

Tongs

Chopping board

Colander

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. Place all chopped ingredients into bowl, add lime juice and soy sauce and using tongs mix.
4. 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)
5. Place red pepper, cucumber zucchini, and carrot on the prepared rice paper. Add small amount of noodles to top the other ingredients.
6. Fold rice paper over the filling. Fold in the sides and roll up firmly.
7. Repeat with remaining filling and sheets.
8. Serve with sweet chilli sauce.



For more information contact Karen

M: 0401-494-424

E: thetravellingkitchen@gmail.com

W: thetravellingkitchen.com.au